

Carrot Cake Dutch Oven Recipe

Makes a deep cake in a 12 inch Dutch oven. Prepare 1 1/2 batches for a 14 inch oven and a double batch for a 16 inch oven.

Ingredients:

Cake Ingredients

- 2 cups granulated sugar
- 1 1/2 cups vegetable oil
- 4 fresh whole eggs
- In advance, measure out and place the following ingredients in a Ziploc bag
 - 2 cups flour
 - 2 teaspoons baking soda
 - 1 teaspoon salt
 - 2 teaspoons ground cinnamon
- 3 cups raw finely ground carrots (Grate at home)
- 4 ounces finely chopped walnuts

Frosting Ingredients:

- 1 1/2 pounds powdered sugar
- 12 ounces room temperature cream cheese
- 1 tablespoon vanilla extract
- 2 ounces room temperature margarine

Directions

Preheat Dutch oven to 300 degrees F. In a mixing bowl, mix sugar, vegetable oil, and eggs. In Ziploc bag, mix together flour, baking soda, salt, and cinnamon. Fold dry ingredients into wet mixture and blend well. Fold in grated carrots and chopped nuts until well blended. Carefully place a trivet in the bottom of the oven and line oven with foil with the trivet under the foil. If you don't have a trivet, you can substitute a trail chef pot lid upside-down. Generously grease the foil with either Crisco or spray vegetable oil. Distribute batter evenly into the Dutch oven and bake for 50 to 60 minutes or until a stick or toothpick comes out clean. Don't forget to spin Dutch oven every 10 minutes. Remove coals and ash from the Dutch oven lid being sure to keep inside surface of lid clean. Place lid back on the oven bottom. Holding the lid firmly in place, carefully and swiftly invert the oven. Place on top of an upside-down lid stand. Carefully lift off the Dutch oven bottom leaving behind the inverted cake on the upside-down lid. Remove the trivet. Remove the foil being careful not to tear cake. If planning to frost, let cool for approximately 1 hour. Cooling time can be reduced if outdoor temperatures are cool or cold. Prepare frosting at home ahead of time. Store in cooler. Frost using a Ziploc freezer bag with a corner cut off. Squeeze freezer bag to distribute frosting. Smooth with rubber spatula or clean Dutch oven scraper. Depending on outdoor temperature, the frosting may need to be softened by heating. Place frosting in the Ziploc freezer bag in a pot of warm (not hot) water prior to applying. Watch carefully, removing and kneading the bag to evenly soften the frosting.

Filling and Icings:

In a suitable bowl of large mixer, place powdered sugar, cream cheese, vanilla, and margarine. Beat at second speed until thoroughly blended. Hold refrigerated and use as needed.

Recipe proportions drawn from <http://www.foodnetwork.com/recipes/carrot-cake-recipe-recipe.html>