

Carrot Cake

loosely based on "Guide to Microwave Cooking"

- * 1 C raisins, packed tight into a microwavable cup. Add:
 - * rum and/or water to cover.
- microwave 1 min; set aside.

- * 1 stick (1/2 C) butter, microwaved 45 sec. in a Pyrex 8" square pan.

- * 1 pound peeled carrots (~half dozen medium-large): grate in food processor and set aside.

Place in food processor:

- * 2 eggs
- * 1 C sugar
- * 1/2 tsp salt
- * 3/4 tsp baking soda
- * 2+ tsp cinnamon
- * 1/2 tsp ground allspice
- * 1/2 tsp ground cloves
- * 1 tsp ground pepper
- * 1+ tsp vanilla
- * (optional: zest from one orange and/or 1 Tblsp finely chopped jalapeños).

Add the melted butter (don't clean the Pyrex pan: it's supposed to be "battered");
Pulse the processor until well blended.

Add to the mixing bowl (in order):

- * the grated carrots
- * (optional: 1 C dates)
- * 1-1/2 C pecans
- * 1 C flour
- * and the plumped raisins (on top)

Pulse the processor to mix. (Low power; half-second pulses with one- or two-second pause between pulses; repeat several dozen times until you can see the top of the blade. May have to assist w/ a spoon or spatula).

Place mixture in the (battered) Pyrex pan.

(Trick: processor blade can be cleaned by pulsing the processor with a nearly empty bowl...)
(optional: Garnish w/ crystal sugar.)

Microwave at full power for about 14 min (depending on oven power; longer if dates are added).
(If cake's top has an uneven ring-shape, next time try placing the pan in microwave off-center on the rotating platform and cook for a third of the time; shift the pan off-center on the opposite side and do another third; rotate the pan itself a quarter turn while off-center and finish cooking.)

Let set to cool, then serve.

Larry Ames, 6/13/08; updated 11/24/11, 7/15/16