

MOIST CARROT CAKE *Recipe*



FERTILIZER
is at the
ROOT OF
Every
GREAT RECIPE

MOIST CARROT CAKE *with a sprinkle of phosphorus*

The most important ingredient in this – and every recipe – is fertilizer. A dash of potassium, a pinch of nitrogen and a sprinkle of phosphorus grew the carrots for this cake.

Drawn from nature, fertilizer helps kids grow up healthier and live longer lives because it adds both nutrition and taste to the foods we love.

NECESSARY INGREDIENTS:

NPK to grow the carrots

2 cups all-purpose flour

2 teaspoons baking powder

1 1/2 teaspoons baking soda

1 teaspoon salt

2 1/2 teaspoons ground cinnamon

4 eggs

1 1/2 cups vegetable oil

2 cups white sugar

2 3/4 cups shredded carrots

1 (8 ounce) can crushed pineapple, drained

3/4 cup chopped walnuts

1 cup flaked coconut

DIRECTIONS:

- Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 x 13 inch pan. Mix together the flour, baking powder, baking soda, salt and cinnamon. Set aside.
- In a large bowl, mix sugar, oil, and eggs. Beat in flour mixture. Stir in shredded carrots, crushed pineapple, chopped nuts and flaked coconut. Pour into prepared pan.
- Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To learn more about how fertilizer feeds the world, starting with your family, visit NutrientsForLife.org.

fertilizer 

LIFE'S MAIN INGREDIENT™

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