



Top Banana Carrot Cake

Ingredients	Weights	Measures
Raisins	2 lb 8 oz	8 c
Carrots, grated	1 lb 10 oz	8 c
Walnuts, chopped	1 lb 8 oz	6 c
Sugar	3 lb 8 oz	8 c
Chiquita Banana Puree	7 lb 4 oz	1, #10 can
Eggs, large, beaten		16 (3 c)
Vegetable Oil		2 c
Flour	5 lb 2 oz	1 gallon 1 qt
Baking Powder		5 tbsp
Baking soda		3 tbsp
Cinnamon		4 tsp
Salt		4 tsp
Powdered Sugar	1 lb 1 oz	4 c
Lemon Juice		3 tbsp
Milk		as needed
Yield: 96 Servings		

Method

Combine raisins, carrots and walnuts. Combine sugar, puree, eggs and oil; add to raisin mixture. Stir to blend thoroughly. Combine flour, baking powder, baking soda, cinnamon and salt; gradually beat into raisin mixture. Scale 5 pounds, 12 ounces each into 4 greased 12x18 inch baking pans. Bake in 375 degree oven until cakes test done, about 40 minutes. Cool.

Beat sugar and juice until smooth. Beat in milk. Brush over cakes. Cut 4x6.

