

Curried Apple + Carrot Cake + Basil Buttercream

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Sugar and spice and everything nice, that's what this awesome holiday cake is made of. This Rosh Hashanah inspired apple and carrot cake creatively combines a surprising mix of spices and herbs to create a delectably unique take on a traditional favorite. The flavor combination works like a charm. Seriously awesome.

Carrots are traditionally eaten as one of the symbolic foods of Rosh Hashanah, as the yiddish word for carrot, "*Mehren*," can also mean to "increase." So, we eat carrots as a prayerful gesture that our merits should increase. There are numerous reasons given for why we eat apples on the New Year. According to the Ben Ish Chai, a holy 19th century Torah scholar and kabbalist, we eat apples to pacify the heavenly judgement of the day of Rosh Hashanah. This is based on a Zohar (kabbalistic text) that states that after one drinks wine, one should eat an apple in order that the wine should not harm him/her. Wine represents severity, and the apple calms the severity. Hence, we eat apples to calm the severity of the day of judgment.

Whatever the reason, spice it up this year with this awesome cake. For a dairy-free version, I recommend forgoing the buttercream frosting and glazing the cake with a simple curry glaze.

Dairy or Dairy-Free
Makes (1) 9x13 Cake or 1 (10 1/4"/12 cup) Bundt Cake

CAKE

- 2 cups All-Purpose Flour
- 1 cup Granulated White Sugar
- 1 cup packed Light Brown Sugar
- 2 teaspoons Baking Powder
- 1 teaspoon Baking Soda
- 2 teaspoons mild Curry Powder
- 1/4 teaspoon Salt
- 4 large Eggs, at room temperature
- 1 1/2 cup shredded Apples (I recommend Gala or Fuji)
- 1 1/2 cup shredded Carrots
- 3/4 cup light Olive Oil
- 1/2 cup Cinnamon Apple Sauce

Preheat oven to 350°F. Grease and flour a 9x13 baking pan or 10 1/4-inch (12 cup) Bundt pan, or line with parchment paper (not applicable to Bundt pan). Set aside.

In a large bowl, combine the flour, white sugar, brown sugar, baking soda, baking powder, curry powder, and salt. Set aside.

In a mixer, using the paddle attachment, combine the eggs, oil, applesauce, shredded apples, and carrots. Mix on medium speed, until the mixture is well combined. Reduce to low speed and gradually add the flour mixture, while continuing to mix. Once the flour mixture has been well incorporated, pour the batter into the prepared baking pan and bake for 40-45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely in the pan before icing.

BASIL BUTTERCREAM FROSTING

- 1/2 cup Unsalted Butter
- 1/2 teaspoon Vanilla extract
- 1/8 teaspoon Salt

- 2 cups Confectioners Sugar
- 2 tablespoons chopped Fresh Basil
- Curry Powder

Using a mixer with the paddle attachment, combine the shortening, butter, vanilla extract, salt, sugar, and basil. Beat on medium speed until all the ingredients are well combined and incorporated and the mixture is smooth and creamy. Spread the frosting over the top of the cake and lightly dust with curry powder before serving.

CURRY GLAZE (Dairy-Free)

- 1 cup Confectioners Sugar
- 1-2 teaspoons mild Curry Powder
- Water

All ingredients are veritable. Combine confectioners sugar and curry powder. Slowly add water until desired glaze consistency is reached. Adjust sugar and curry amounts, according to personal preference.