

Sassenach El Tequileño Carrot Cake

Ingredients:

- 2 cups grated carrots
- ½ cup Sassenach El Tequileño tequila
- 4 eggs
- ½ cup apple butter
- 1 ½ cup oil
- ½ cup creme fraîche
- 2 teaspoons vanilla
- 1 ½ cups sugar
- 2 ¼ cups flour
- 1 teaspoon baking powder
- 1 ½ teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- 1 cup raisins

Frosting Ingredients:

- 4 cups powdered sugar
- 1 stick unsalted butter, softened
- 1 8 oz. package cream cheese, softened
- 1 teaspoon vanilla
- ½ teaspoon salt
- 1-2 tablespoons Sassenach El Tequileño tequila

Soak grated carrots in tequila for ½ hour. In a mixer on medium speed, combine eggs, apple butter, oil, creme fraiche, and vanilla. Add sugar and mix until just blended. In a separate bowl, combine flour, baking powder, salt, and spices. Add dry ingredients gradually to wet ones. Remove from mixer, and stir in carrots with tequila and raisins. Pour into a greased and floured baking dish. Bake at 350 degrees F. for 40-45 min.

To make icing, beat butter and cream cheese together until combined. Add vanilla and salt. Then gradually add powdered sugar. Add tequila little by little one teaspoon at a time, ensuring that each addition is well blended before continuing.