**Kiran’s mom’s Carrot Cake**

Ingredients:

4 eggs separated (4 egg yolks, 4 egg white beaten and set aside)

1.75 to 2 cups granulated sugar

3.5 tbsp hot water

1.5 cups vegetable oil

2.25 cups white flour

0.5 tsp salt

1.5 tsp baking soda

1.5 tsp cinnamon

1 tsp cherry juice (optional)

1.5 to 2 cups grated carrots (peel prior to grating, press firmly into measuring cup)

1 cup chopped walnuts

1 cup cherries (quartered, can use fresh, dried or maraschino)

Instructions:

Preheat the oven to 325 degrees. Grease and lightly flour a 9.5-10 inch bundt cake pan. In mixing bowl, using an electric mixer, beat the egg yolks and sugar together. Add the hot water and continue mixing with electric mixer. Add oil, then flour, salt, baking soda, cinnamon, and cherry juice and mix well. Stir in carrots, walnuts, and cherries. Fold in beaten egg whites.

Bake for 45 minutes then check with toothpick/knife which should come out clean when the cake is done (cake can take anywhere from 45 to 75 minutes depending on the oven). Cool for 10-15 minutes and gently separate the cake from the pan using a rubber spatula. Place a serving plate on top of cake pan and holding them together, turn upside down. Gently remove pan and allow cake to cool. Dust with powdered sugar and serve.