

Ginger-Molasses-Carrot Cake

Recipe 320 of 365

Based on a recipe by Anne Kotchek, published in *Cooking Light's* November 2007 issue, this relatively low-calorie, low-fat cake (two tablespoons of oil!) is a great way to sneak leftover cranberry sauce out of the refrigerator. Yup, you read right: it's moistened with the same stuff you put on your turkey. You could serve the cake as dessert, with ice cream or whipped cream, but I liked it best for breakfast, topped with a big scoop of Greek yogurt and sprinkled with ground ginger.

TIME: 20 minutes prep

MAKES: 12 servings

Vegetable oil spray

1/2 cup sugar

1/2 cup leftover cranberry sauce (chunks are okay)

2 tablespoons canola oil

2 large eggs

1 cup molasses

1 cup all-purpose flour

2/3 cup whole wheat flour

1/2 cup flaxseed meal

1/2 cup wheat germ

2 teaspoons baking soda

1 tablespoon ground ginger

1/2 teaspoon salt

1 cup skim milk

3 packed cups store-bought shredded carrots (or 2 cups if shredded by hand)

Preheat the oven to 350 degrees. Grease a 9"x13" pan with the vegetable oil spray, and set aside.

In a large mixing bowl, whisk the sugar, cranberry sauce, and oil until well blended. (Yes, it will be pink. Don't panic. The cake will not be pink. In fact, you won't even taste the cranberries.) Add the eggs, whisk to blend, and stir in the molasses.

In another bowl, whisk the flours, flaxseed meal, wheat germ, soda, ginger, and salt to blend. Alternate adding the dry mixture and the milk to the molasses mixture until all of both have been added. Stir in the carrots and pour the batter into the prepared pan.

Bake the cake for 30 to 35 minutes, or until it springs back when touched lightly in the center. Cool completely in pan. Cut into squares to serve.