



Pig and Pepper

The Cook, editor

Hallowe'en!

I Scream, You Scream, We All Scream For

....THE CARROT CAKE THAT NEVER WAS!!!

Just in time for that age old October fright-fest, The Cook sifts through editor Janet Lunn's selection of scary tales, *The Unseen*, to bring you a slice of Brian Doyle's "Carrot Cake".

With his usual sense of mischief, Doyle gives us two intrepid young cooks, Kenny and Dorothy Del Rose, who set out to make the carrot cake that never was, based on Kenny's theory that "when the clocks are put back on the last Sunday in October, everybody gets an hour younger, everybody goes back in time. And that means that you go back to where you were an hour ago and that what happened in the last hour of your life never really happened at all."

All The Cook knows is that the cake was there last time she looked...

In between watching *Psycho*, and dealing with their science teacher, Hem Hogan, the cake never gets made. It never is, never mind never was. But Dorothy Del Rose provides us with the recipe for it when she tells us that she and Kenny make "the best carrot cake in Ottawa West":

The recipe goes like this:

"First, I get out some carrots and an apple. I wash the carrots and grate them up until we have a cupful. I don't peel them. Then I grate up the apple. While I'm doing this, Kenny's got out the big bowl and in goes a cup of vegetable oil. Then four eggs. Then a cup of sugar. She beats it up by hand until it's yellow. I get a smaller aluminum bowl and put in a cup of white flour, a cup of whole wheat flour, a teaspoon of cinnamon, some salt, some baking powder, some baking soda. Then Kenny gets out the big, Pyrex lasagna dish and butters it up with butter.

Next, I pour the stuff from the aluminum bowl into the big bowl. Kenny mixes and puts in the carrots and the apple. Then I mix. Then I turn on the oven to 175°C. Kenny puts it all into the lasagna dish and I spread it out. Then Kenny puts it in the oven and I set the timer for thirty-five minutes. What a team! Fifteen minutes is all it takes to make the cake!"

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And for those TLG readers who prefer a bit more structure to their recipes, here is...

The Carrot Cake that Never Was

Note: The Cook has taken the liberty of adding some vanilla, and confesses that she is rather partial to a little grated orange peel as well as a cup of raisins in her carrot cake. Add them after it's all mixed if you agree with her.

Ingredients:

- 1 cup carrots, grated (250 mL)
- 1 apple, grated
- 1 cup vegetable oil (250 mL)
- 4 eggs
- 1 cup sugar (250 mL)
- 1 teaspoon vanilla (5 mL)



- 1 cup white flour (250 mL)
- 1 cup whole wheat flour (250 mL)
- 1 teaspoon cinnamon (5 mL)
- 1 teaspoon salt (5 mL)
- 1 1/2 teaspoons baking powder (7 mL)
- 1 1/2 teaspoons baking soda (7 mL)

Method:

Preheat oven to 350oF (175oC), and grease a 9 x 13 inch glass baking dish.

In a large bowl, beat oil, eggs and sugar by hand until yellow. In a smaller bowl, blend sugar, white flour, whole wheat flour, cinnamon, salt, baking powder and baking soda.

Stir dry ingredients into wet, making three additions, and blending all ingredients well between additions.

Stir in grated carrots and apple and mix. Pour mixture into baking dish and bake for 35 minutes or until a toothpick inserted into the centre of the cake comes out dry.

To Serve:

Dust with icing sugar and slice. Best eaten while watching *Psycho*. Just watch what you do with that knife...

Bibliographic Information:

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