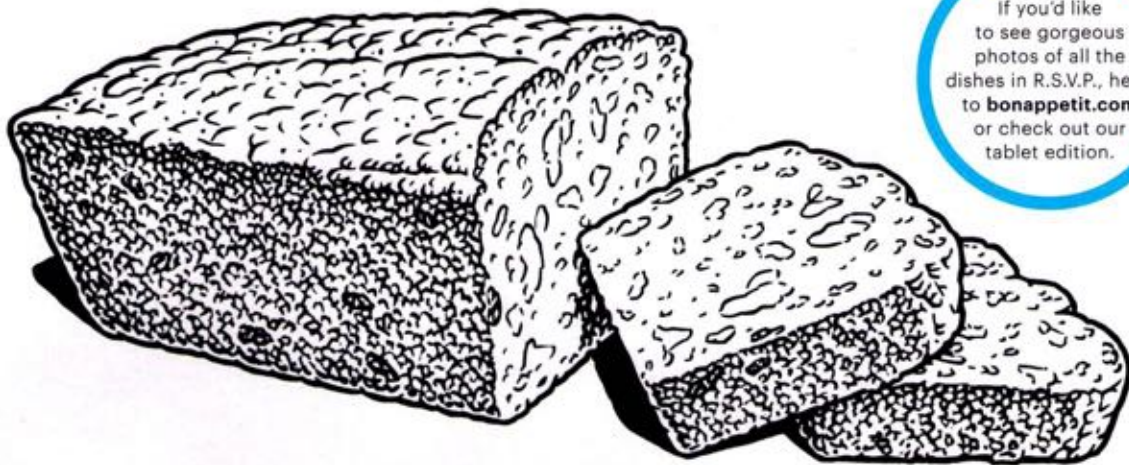


R.S.V.P.

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DEAR BON APPÉTIT, I WANTED TO TELL YOU ABOUT THE CARROT-CAKE LOAF FROM **BREADS BAKERY** IN NEW YORK. IT'S RICH, IT'S MOIST, AND IT WOULD CHANGE MY LIFE IF I COULD BAKE IT FOR MY FRIENDS.

—JEFF CAIN, Brooklyn

CARROT-WALNUT LOAF CAKE

MAKES ONE 9X5" LOAF *If you only have an 8½x4½" pan, there's no need to go out and get a new one. Simply hold back about 1½ cups batter for later—it makes a mean waffle!*

1 cup vegetable oil, plus more
1½ cups plus 1 Tbsp. all-purpose flour;
plus more

1½ tsp. baking powder
1½ tsp. ground cinnamon
½ tsp. kosher salt
½ cup golden raisins
½ cup walnuts, coarsely chopped
3 large eggs
1 cup granulated sugar
2 tsp. vanilla extract
8 oz. carrots, coarsely grated
(about 2 cups)
2 tsp. light brown sugar

Preheat oven to 350°. Lightly oil and flour a 9x5" loaf pan. Whisk baking powder, cinnamon, salt, and 1½ cups flour in a small bowl. Toss raisins, walnuts, and remaining 1 Tbsp. flour in another bowl.

Using an electric mixer on medium-high speed, beat eggs and granulated sugar in a medium bowl until light and fluffy, about 4 minutes. With mixer running, gradually drizzle in 1 cup oil, then add vanilla. Fold in dry ingredients, raisin mixture, and carrots; scrape batter into prepared pan. Sprinkle with brown sugar.

Bake cake until a tester inserted into the center comes out clean, 65–75 minutes. Let cool slightly in pan, then turn out onto a wire rack to cool completely.

DO AHEAD: Bake up to 2 days ahead. Store wrapped at room temperature.