

Steamed Carrot Pudding Cake

Yield: 8 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-carrot-pudding-recipe>

Ingredients:

- 1/2 cup brown sugar
- 1/4 cup molasses
- 2 large eggs
- 1/2 cup flour
- 1/2 teaspoon allspice
- 1/2 teaspoon canela
- 1/2 teaspoon baking soda
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 2/3 cup shortening frozen and grated
- 1/2 cup carrots grated
- 1/2 cup raisins
- 1/2 cup chopped pecans or walnuts
- 1 cup dry bread crumbs
- 1/2 cup brown sugar
- 4 tablespoons butter
- 1/4 cup heavy cream
- 2 tablespoons rum
- 1/4 teaspoon ground cinnamon

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 80 milligrams
4. Fat: 33 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 11 grams
8. Sodium: 320 milligrams

9. Sugar: 29 grams
 10. TransFat: 2 grams
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