



Morning Glory Breakfast Cake

with Golden Raisins & Toasted Pecans

 1,5h  2 Servings

This cake is reminiscent of carrot cake, but for breakfast! It features raisins, warm spices, carrots, and apples, which adds sweetness and moisture to the tender crumb. A sprinkle of pecans and sesame seeds on top before baking gives each slice a nutty crunch. This low-fuss cake tastes great when made ahead of time, so you have time to enjoy the morning. (2p-plan serves 8; 4p-plan serves 16—nutrition reflects 1 slice)

What we send

- 3 (1 oz) pecans ³
- 2 (¼ oz) ground cinnamon
- 2 (5 oz) all-purpose flour ⁴
- ¼ oz baking powder
- ¼ oz baking soda
- 3 oz carrots
- 1 Pink Lady apple
- 5 oz granulated sugar
- 3 (1 oz) golden raisins
- ¼ oz pkt toasted sesame seeds ²

What you need

- ⅔ c neutral oil (plus more for greasing)
- kosher salt
- 3 large eggs ¹

Tools

- rimmed baking sheet
- 8-inch loaf pan
- parchment paper
- box grater

Allergens

Egg (1), Sesame (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 470kcal, Fat 28g, Carbs 51g, Protein 7g



1. Toast pecans

Preheat oven to 350°F with a rack in the center position. Transfer **pecans** to a rimmed baking sheet and place on center rack. Bake until lightly toasted, 7-9 minutes. Transfer to a cutting board; let cool slightly, then coarsely chop. Reserve 2 tablespoons chopped pecans for the topping.



4. Add dry ingredients

Transfer **dry ingredients, remaining pecans, and all of the raisins** to bowl with **wet ingredients**, then stir until just combined. Scrape **batter** into prepared pan, spreading to the edges of the pan. Gently tap pan on the counter to eliminate any air bubbles. Sprinkle top with **sesame seeds, reserved pecans, and reserved 1 teaspoon sugar**.



2. Prep dry ingredients

Lightly grease an 8-inch loaf pan, then line with a piece of parchment paper long enough to hang over sides (alternatively, coat bottom and sides of pan with butter then dust with 1 teaspoon flour). In a medium bowl, combine **all of the cinnamon, 1½ cups flour, 1½ teaspoons baking powder, ¾ teaspoon salt, and ½ teaspoon baking soda**, whisking until combined.



5. Bake

Bake **cake** on center oven rack until deep golden and a toothpick inserted in center comes out clean, 45-55 minutes. Remove from oven; let cool in pan completely, about 1 hour.



3. Prep wet ingredients

Trim and discard end from **carrot**, then coarsely grate on the large holes of a box grater (you should have about 1 cup). Grate **apple** on large holes of a box grater, down to the core; discard core (you should have about 1 cup). To same bowl, add **⅔ cup oil, all but 1 teaspoon sugar** (reserve remaining for step 5), and **3 large eggs**. Stir to combine.



6. Serve

Cut **cake** into thick slices. Enjoy!