



HAPPY NEW YEAR AND A  
 VERY HAPPY VALENTINE'S  
 DAY!!

SNOW, SLEET, FREEZING RAIN!!!! Be prepared with ROCK SALT!!!!  
 Available in Rock Salt, Super Melt or Environment



*Holiday Shopping  
 Check List:*

- MELTING CHOCOLATE
- CANDY SPRINKLES
- CARROT CAKE MIX
- RED VELVET CAKE MIX
- BUTTERCREME FROSTING
- PEANUT BUTTER
- CROISSANTS
- CHERRIES
- BUTTER



*Coating  
 Chocolates  
 Coconuts,  
 Sprinkles,  
 Sugars and more!*

**DELICIOUS CHOCOLATE SLABS  
 ARE ON SALE FOR FEBRUARY!!!!  
 STOCK UP FOR ALL YOUR CANDY  
 IDEAS, DESSERTS AND HEART FELT  
 GOODIES!!!**

**CHECK OUT BEARS BITS OR GIVE  
 US A CALL FOR ALL THE GREAT  
 SAVINGS THIS MONTH**



DID YOU KNOW.....

- JANUARY 24<sup>TH</sup> - National Peanut Butter Day!
- JANUARY 30<sup>TH</sup> – National Croissant Day!
- FEBRUARY 3<sup>RD</sup> – National Carrot Cake Day!
- FEBRUARY 14<sup>TH</sup> – Valentine’s Day!
- FEBRUARY 27<sup>TH</sup> – National Chocolate Day!



**RECIPE OF THE MONTH!  
 CARROT CAKE**

Unsalted butter, for the pan  
 12 ounces, approximately  
 2 1/2 cups, all-purpose flour, plus extra for pan  
 12 ounces grated carrots, medium grate, approximately 6 medium  
 1 teaspoon baking powder  
 1 teaspoon baking soda  
 1/4 teaspoon ground allspice  
 1/4 teaspoon ground cinnamon  
 1/4 teaspoon freshly ground nutmeg  
 1/2 teaspoon salt  
 10 ounces sugar, approximately 1 1/3 cups  
 2 ounces dark brown sugar, approximately 1/4 cup firmly packed  
 3 large eggs  
 6 ounces plain yogurt  
 6 ounces vegetable oil  
 Cream Cheese Frosting, recipe follows

**Directions**  
 Preheat oven to 350 degrees F.  
 Butter and flour a 9-inch round and 3-inch deep cake pan. Line the bottom with parchment paper. Set aside.

Put the carrots into a large mixing bowl and set aside.  
 Put the flour, baking powder, baking soda, spices, and salt in the bowl of a food processor and process for 5 seconds. Add this mixture to the carrots and toss until they are well-coated with the flour.  
 In the bowl of the food processor combine the sugar, brown sugar, eggs, and yogurt.

With the processor still running drizzle in the vegetable oil. Pour this mixture into the carrot mixture and stir until just combined. Pour into the prepared cake pan and bake on the middle rack of the oven for 45 minutes. Reduce the heat to 325 degrees F and bake for another 20 minutes or until the cake reaches 205 to 210 degrees F in the center.

Remove the pan from the oven and allow cake to cool 15 minutes in the pan. After 15 minutes, turn the cake out onto a rack and allow cake to cool completely. Top with cream cheese frosting.....try Henry and Henry pre-made!