

CARROT CAKE

INGREDIENTS

For the carrot cake:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 and 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 and 1/4 cups (vegetable oil)
- 4 large eggs room temperature
- 1 and 1/2 cups light brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 3 cups grated carrots, (I use my cheese grater)
- 2 cups roasted pecans



For the frosting:

- 2 (8-ounce) package brick style cream cheese, softened to room temperature
- 1/2 cup (115 grams) unsalted butter, softened to room temperature
- 4 cups (240 grams) powdered sugar
- 1 teaspoon pure vanilla extract

INSTRUCTIONS

To make the carrot cake:

1. Preheat oven to 350°F. Spray two 9-inch round cake pans with nonstick cooking spray. I prefer to line my pans with parchment paper so I can pull them out to cool more quickly.
2. In a large mixing bowl, whisk together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, and salt until well combined.

3. In a **separate** large mixing bowl, whisk together the oil, eggs, brown sugar, granulated sugar and vanilla extract until fully combined. Add the grated carrots into the wet ingredients and mix until well combined.
4. Pour the wet ingredients into the dry ingredients and mix with a whisk or rubber spatula until just combined, making sure not to over mix the batter.
5. Pour the cake batter evenly between both prepared cake pans. Bake at 350°F for 30-35 minutes or until the tops of the cakes are set and a toothpick inserted into the center of each one comes out clean. Remove from the oven, transfer to a wire rack, and allow to cool in the pans for about 20-25 minutes. Once the cakes have cooled, remove from the pans and return the cakes to the wire rack to finish cooling.
6. In the bowl of a stand mixer fitted with the paddle attachment, or in a large mixing bowl using a hand-held mixer, beat the cream cheese until smooth. Add the butter and mix until well combined and smooth. Add in the powdered sugar and vanilla extract and continue mixing until fully combined, scraping down the sides of the bowl as needed.

CAKE ASSEMBLY

Place one of the cakes on a cake stand, ice the top of your first layer of cake. I like to just heavily ice the top and let it drip over the sides just a bit. Place the second cake on top and use the remaining frosting to frost the top letting it pull down on the sides. I like to see the layers and the cake around the sides. If you prefer to ice them... ice them. Top with roasted pecans for a nice crunch!