

# Incredibly Moist and Easy Carrot Cake

**PREP** 20mins **COOK** 45mins **TOTAL** 1hr 5mins

*This is the best carrot cake recipe I've ever used. For the carrots, we prefer to hand grate for the finest carrot pieces that melt into the cake batter, but you can also use a food processor. It makes quick work of grating carrots, but the pieces will be slightly larger. Some grocery stores sell bags of grated carrots, as well.*

*This recipe is forgiving. You can make this with or without the nuts and raisins. We like using both granulated and brown sugar in this, but using one or the other is an option*

*\*\*The creamy frosting recipe shared below is a soft frosting and is not ideal for frosting the entire cake. It is more the consistency of stabilized whipped cream, rather than traditional cream cheese frosting. For a more traditional cream cheese frosting, see the notes section.*



**Makes 1 (9-inch) double layer cake (16 thin slices) or 22 to 24 cupcakes**

## YOU WILL NEED

### FOR CARROT CAKE

- 2 cups (250 grams) all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon fine sea salt
- 1 1/2 teaspoons ground cinnamon
- 1 1/4 cups (295 ml) canola or other vegetable oil
- 1 cup (200 grams) granulated sugar
- 1 cup (200 grams) lightly packed brown sugar
- 1 teaspoon vanilla extract
- 4 large eggs
- 3 cups (300 grams) grated peeled carrots (5 to 6 medium carrots)
- 1 cup (100 grams) coarsely chopped pecans
- 1/2 cup (65 grams) raisins

### FOR CREAMY FROSTING

- 8 ounces (225 grams) cream cheese, at room temperature
- 1 1/4 cups (140 grams) powdered sugar
- 1/3 cup (80 ml) heavy whipping cream
- 1/2 cup (50 grams) coarsely chopped pecans, for topping cake

## DIRECTIONS

### MAKE BATTER

Heat the oven to 350 degrees Fahrenheit (176C). Grease <sup>buntt</sup> two 9-inch round cake pans and line the bottom with parchment paper then grease the top of the paper. Or, grease and flour the bottom and sides of both pans.

In a medium bowl, whisk flour, baking soda, salt, and the cinnamon until well blended.

In a separate bowl, whisk the oil, sugars, and vanilla. Whisk in eggs, one at a time, until combined.

Switch to a large rubber spatula. Scrape the sides and bottom of the bowl then add the dry ingredients in 3 parts, gently stirring until they disappear and the batter is smooth. Stir in the carrots, nuts, and raisins.

### BAKE CAKE

Divide the batter between the prepared cake pans. Bake until the tops of the cake layers are springy when touched and when a toothpick inserted into the center of the cake comes out clean, ~~35 to 45~~ <sup>95 50</sup> minutes.

Cool cakes in pans for 15 minutes then turn out onto cooling racks, peel off parchment paper and cool completely. (If you find that a cake layer is stuck to the bottom of the pan, leave the cake pan upside down and allow gravity to do its thing).

### TO FINISH

#### **Cream Cheese Flavored Buttercream Frosting**

1 lb. Powdered sugar  
1 c. butter, softened  
 $\frac{1}{4}$  t. salt  
1-2 T. milk  
2 t. Watkins Cream Cheese Flavor

Combine sugar, butter, salt, and milk and beat on high speed until light and fluffy (about 3 minutes). Add flavor and beat for about 30 seconds.

Source: Watkins Cream Cheese Flavor Box

Hello, my name is Charli McGill, and this is my 8th year in 4H and the foods and nutrition project. This year I decided to bake a carrot bundt cake. I really enjoy making this, and my whole family thinks that it tastes delicious. The recipe that I chose is written for a layer cake, so I altered the baking time to adjust for the different pan. I topped my carrot cake with a cream cheese-flavored buttercream frosting. I used cream cheese extract instead of actual cream cheese for food safety reasons. I am quite proud of the way that my piping looks on the cake, as I spent a good amount of time practicing this skill. Other things I learned include how to peel and shred carrots, how to chop nuts, and how to grease and flour a bundt pan.