

Carrot Cake

Classic moist carrot cake recipe with cream cheese frosting. Easy homemade dessert perfect for any occasion with step-by-step instructions.

25	40	65	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Carrot Cake

Ingredients

- 2 cup flour
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup sunflower oil
- 4 egg
- 1 cup apple
- 2 tsp baking powder
- 1 tsp baking soda
- 2 tsp vanilla extract
- 1 tsp cinnamon
- 1 tsp ginger powder
- 1 tsp nutmeg
- 1 tsp sea salt
- 3 cup carrot
- 1 cup walnut
- 8 oz cream cheese
- 1 cup unsalted butter
- 2 cup powdered sugar
- 1 tbsp fresh lemon juice

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease two 9-inch round cake pans and line the bottoms with parchment paper.
- 2 Mix dry ingredients**

Whisk together 2 cups all-purpose flour, 2 teaspoons baking soda, 2 teaspoons ground cinnamon, 1 teaspoon ground ginger, 1 teaspoon ground nutmeg, and 1 teaspoon salt in a large bowl until evenly combined.
- 3 Prepare wet ingredients**

Beat 4 large eggs in another large bowl until smooth. Add 1 cup vegetable oil, 1 cup granulated sugar, 1 cup brown sugar, and 1 tablespoon vanilla extract, whisking until well combined.

- 4 **Make cake batter**
Pour the wet ingredients into the dry ingredients and stir gently just until combined - don't overmix or the cake will be tough.
- 5 Fold in 3 cups finely grated carrots and 1 cup chopped walnuts using a spatula until evenly distributed throughout the batter.
- 6 **Bake the cakes**
Divide batter evenly between the prepared pans and smooth the tops. Bake for 35-40 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs attached.
- 7 Cool cakes in their pans for 10 minutes, then turn out onto wire racks and cool completely before frosting, about 1 hour.
- 8 **Make cream cheese frosting**
Beat 8 oz softened cream cheese with an electric mixer on medium speed until smooth and fluffy, about 2-3 minutes.
- 9 Add 1 cup softened butter and beat for 1 minute until well combined and creamy with no lumps visible.
- 10 Gradually add 2 cups powdered sugar, beating on low speed first, then increase to high speed and beat until light and fluffy, about 2-3 minutes.
- 11 **Assemble the cake**
Place one cake layer on a serving plate and spread about 1 cup of frosting evenly over the top. Place the second layer on top and frost the top and sides with the remaining frosting.
- 12 Refrigerate the assembled cake for 30 minutes to set the frosting before slicing and serving.

Tips

Use room temperature ingredients for better mixing and a more even texture. Take eggs and oil out of the refrigerator 1-2 hours before baking.

Grate carrots finely using the small holes of a box grater or food processor. Coarsely grated carrots can create an unpleasant texture in the finished cake.

Don't overmix the batter once you add the flour. Mix just until ingredients are combined to prevent a tough, dense cake.

Test for doneness with a toothpick inserted in the center. It should come out with just a few moist crumbs attached, not completely clean.

Let cake layers cool completely before frosting to prevent the cream cheese frosting from melting and sliding off.

Sift powdered sugar before adding to frosting to prevent lumps and ensure a smooth, professional finish.

Wrap unfrosted cake layers tightly in plastic wrap and freeze for easier handling when frosting and decorating.

Toast nuts before adding to the batter for enhanced flavor and crunch. Cool completely before folding into the batter.