

Havuçlu Kek

Classic moist Turkish carrot cake recipe with cream cheese frosting. Easy homemade dessert perfect for any occasion. Can be made vegan or gluten-free.

25

HAZIRLIK DK

40

PIRME DK

65

TOPLAM DK

8

PORSIYON

Medium

ZORLUK

Havuçlu Kek

Malzemeler

- 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

Yapılışı

- Prepare for baking**

Preheat oven to 350°F (175°C). Grease two 9-inch round cake pans with butter or cooking spray and dust lightly with flour.
- Mix dry ingredients**

Whisk together 2 cups all-purpose flour, 2 teaspoons baking powder, 1 teaspoon 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.
- Prepare wet ingredients**

Beat 4 eggs in a separate 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 and smooth.

4 Make the batter

Add the flour mixture to the egg mixture and stir just until combined and no dry flour streaks remain, about 30-45 seconds of mixing.

5 Fold in 3 cups finely grated carrots and 1 cup chopped walnuts using a rubber spatula until evenly distributed throughout the batter.

6 Bake the cakes

Divide batter evenly between 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.

7 Cool cakes in pans for 10 minutes, then turn out onto wire racks to cool completely, about 1 hour.

8 Make cream cheese frosting

Beat 8 ounces softened cream cheese with an electric mixer on medium speed until smooth and fluffy, about 2 minutes.

9 Add 2 cups powdered sugar gradually while beating on low speed, then beat on medium-high speed until light and fluffy, about 2-3 minutes.

10 Assemble the cake

Place one cake layer on a serving plate and spread about one-third of the frosting evenly over the top.

11 Place the second layer on top and frost the top and sides with remaining frosting, smoothing with an offset spatula.

12 Refrigerate the assembled cake for 30 minutes to set the frosting before serving.

?puçlar?

Use room temperature ingredients for better mixing and a more uniform texture. Take eggs and other refrigerated items out 1-2 hours before baking.

Grate carrots finely using a box grater or food processor. Avoid thick pieces that won't incorporate well or may not cook through completely.

Measure flour correctly by spooning it into the measuring cup and leveling with a knife. Don't pack or scoop directly from the bag to avoid dense cake.

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

Test doneness with a toothpick inserted in the center. It should come out clean or with just a few moist crumbs attached.

Cool cakes completely before frosting to prevent the cream cheese frosting from melting and sliding off.

For best frosting consistency, ensure cream cheese and butter are at room temperature. Cold ingredients will create lumpy frosting.

Make cake layers a day ahead for easier handling and better flavor development. Wrap tightly and store at room temperature.