

## Carrot Cake

Preparing the Cake Pans with parchment, spray and flour is very important. Don't worry about overdoing this step because this cake will stick to the pans if they are not prepared properly.

I found this on the web a long time ago and have no idea where the link would be. I've adjusted it over the years.

My top tip – when baking with kids, grate the carrot yourself before asking them to be involved. This is the step I found incredibly messy and took so long – the kids soon lost interest in helping. I also prefer to grate the carrot and chop it into small pieces.

The creamy frosting recipe is a soft frosting and is not meant to frost the entire cake and is not as thick as a traditional cream cheese frosting. I bake this in 2 round cake pans with a little frosting in the middle and more on top.

### Ingredients For Carrot Cake

2 cups all-purpose flour  
2 teaspoons baking soda  
1 teaspoon salt  
1 1/2 teaspoons ground cinnamon  
1 1/4 cups canola or other vegetable oil  
1 cup granulated sugar  
1 cup lightly packed brown sugar  
1 teaspoon vanilla extract  
4 large eggs  
3 cups grated peeled carrots (5 to 6 medium carrots)

### Ingredients For Creamy Frosting

8 ounces cream cheese, at room temperature  
1 1/4 cups powdered sugar  
1/3 cup heavy whipping cream  
1/2 cup coarsely chopped pecans, for topping cake (optional)

### DIRECTIONS

- **Make Batter**

Heat the oven to 350F. Grease two 9-inch round cake pans and line the bottom with parchment paper then grease the top of the paper and add a little flour to the bottom.

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.

- **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 minutes.

Cool cakes in pans for 15 minutes then turn out onto cooling racks, peel off parchment paper and cool completely.

- **Icing**

In a large bowl, beat cream cheese with a handheld mixer on medium speed until creamy, about 1 minute. Beat in the powdered sugar, a 1/4 cup at a time until fluffy. Pour in cream and beat on medium speed for 1 minute. Chill covered until ready to frost cake.

When the cake layers are completely cool, frost the top of one cake layer, place the other cake layer on top. Decoratively swirl the top of the cake with remaining frosting, leaving the sides unfrosted.