



Carrot Cake

Carrot Cake is a type of cake that uses grated carrots as the primary ingredient. Like all cakes, this cake requires batter which is made up of flour, sugar, eggs, baking soda, and baking powder. This is a good moist cake to feast on since the hefty amount of carrots softens when baked thus providing additional moisture and flavor.

Recipes

- 2 tsp ground cinnamon
- ☐ 1 tsp baking powder
- ☐ 1 tsp salt
- ☐ 4 pcs raw eggs
- ☐ 1 cup granulated sugar
- ☐ 3/4 cup light brown sugar
- ☐ 2 1/2 cups all-purpose flour
- ☐ 2 tsp baking soda
- ☐ 1 cup vegetable oil
- ☐ 1/4 cup fresh milk
- ☐ 1 tbsp vanilla extract
- ☐ 3 cups grated carrots
- ☐ 1 cup chopped walnuts

Steps:

1. Make the cake by combining flour, baking soda, ground cinnamon, baking powder, and salt in a mixing bowl then whisk until everything is properly distributed. Beat the eggs using an electric mixer in a separate mixing bowl. Add the granulated and light brown sugar then continue mixing until fully blended. Add the vegetable oil, fresh milk, and vanilla extract then continue mixing until texture becomes smooth.
2. Make the frosting by whisking the cream cheese using an electric mixer. Add-in the butter and vanilla extract then continue mixing until the mixture is well blended
3. Refrigerate for at least an hour then serve. Share and enjoy!