

Carrot Cake

February 16, 2021

Notes

Yields	6 servings
Prep Time	30 minutes
Chill Time	1 hour
Cook Time	25 minutes
Bake Temperature	350°F
Utensil Type	Metal

Ingredients

All Purpose Flour	280g
Baking Soda	2 tsp
White Sugar	100g
Brown Sugar	150g
Ginger	1 tsp
Cinnamon	2 tsp
Nutmeg Grated	1/2 tsp
Salt	1 tsp
Oil	1 cup
Whole Egg	4
Vanilla Extract	2 tsp
Carrots Shredded	300g
Walnuts	1 cup
Raisins	1/3 cup
Heavy Cream	Varies
Cream Cheese	8 oz

Instructions

1. Whisk the flour, baking soda, brown/white sugar, ginger, cinnamon, nutmeg and salt together in a large bowl. Set aside.
2. Whisk the eggs and oil together until a uniform texture is formed. Finally, whisk in the vanilla extract.
3. Pour the wet ingredients into the dry ingredients and mix together
4. Add some heavy cream to get the batter to a cake batter like texture
5. Add raisins, walnuts and carrots and mix well together.
6. Pour the batter to a cake pan and bake for 25 - 30 minutes at 350°F
7. Take the cake out of the pan and let it cool down completely.
8. For the frosting, take cream cheese and mix it with sugar and heavy cream.
9. After the cake has completely cooled down, apply the frosting on the top.
10. Place it in the fridge for 1 hr for the frosting to set.

CAUTION: All ingredients must be room temperature

Results

- Cake came out pretty well. The crushed walnuts and raisins definitely added flavor to every bite.

Try out next batch

- Add more frosting for middle layer
- Wait for cake to completely cool down or else frosting will melt

Inspired from Joshua's carrot cake recipe <https://www.youtube.com/watch?v=cVO7WOIJFY8>