**Carrot cake for two 4” springform pan**

*Cake Ingredients*

* 50 grams dark brown sugar
* ¼ cup vegetable oil
* ¼ cup applesauce
* 1 large egg
* ½ teaspoon vanilla extract
* ½ cup (62.5 grams) all-purpose flour
* ½ teaspoon baking powder
* ¼ teaspoon baking soda
* ½ teaspoon cinnamon
* Pinch nutmeg
* ¼ teaspoon grated fresh ginger
* 1/8 teaspoon salt
* ½ cup finely grated carrots (~1 large carrot)
* ¼ cup chopped pecans

*Frosting Ingredients*

* 2 ounces cream cheese
* 1/8 cup (2 tablespoons) butter
* ½ cup confectioners’ sugar
* ½ tablespoon milk
* ½ teaspoon vanilla extract
* Pinch salt

*Recipe*

1. Preheat oven to 350F. Grease and flour two 4-inch springform pans.
2. Set out cream cheese so it comes to room temperature.
3. **Make the carrot cake:** Combine brown sugar and oil in stand mixer. Add applesauce and incorporate. Slowly add beaten egg. Add vanilla.
4. In a separate bowl, combine flour, baking soda, baking powder, cinnamon, nutmeg, and salt. Fold dry ingredients into wet ingredients just until all flour pockets are gone. Fold in grated carrots and pecans. Pour batter into springform pan.
5. Bake for 30-35 minutes, until toothpick inserted in the center comes out clean.
6. **Make the frosting:** Beat softened cream cheese and butter on medium speed until soft and creamy. Add powdered sugar and beat until thick. Add milk and vanilla, then beat for ~2 more minutes. Add salt to taste.