

## CARROT CAKE *(Joy of Baking)*

Serves 10-12

### Cake:

- 100 grams pecans or walnuts
- 340 grams raw carrots (about 2½ C finely grated)
- 260 grams all-purpose flour
- 1 tsp baking soda
- 1½ tsp baking powder
- ½ tsp salt
- 1½ tsp ground cinnamon
- 1 tsp ginger
- 4 large eggs
- 300 grams granulated white sugar
- 240 ml canola oil
- 226 g crushed pineapple, drained
- 2 tsp vanilla extract



### For the cake:

1. Preheat oven to **180°C**
2. Butter or spray two (23 x 5 cm) pans or one (23 x 33 x 5) pan and line the bottom with parchment paper.
3. Toast the **pecans** or **walnuts** until lightly browned and fragrant. Let cool and then chop coarsely.
4. Peel and finely grate the **carrots**.
5. In a separate bowl whisk together the **flour**, **baking soda**, **baking powder**, **salt**, and ground **cinnamon** and **ginger**.
6. In the bowl of a stand mixer, beat the **eggs** until frothy.
7. Gradually add the **sugar** and beat until the batter is thick and light colored (**about 3 - 5 minutes**).
8. Add the **oil** in a steady stream and then beat in the **vanilla** extract.
9. At low speed, blend in the **pineapple**.
10. At low speed, blend the **flour mixture** and beat just until incorporated.
11. At low speed, blend in the grated **carrots** and chopped **nuts**.
12. Evenly divide the batter between the two prepared pans and bake **25 to 30 minutes** or until a toothpick inserted in the center comes out clean. (about 10 minutes longer for a 23x33 cm pan)
13. Remove from oven and let cool on a wire rack. After **about 5 -10 minutes** invert the cakes onto the wire rack, remove the pans and parchment paper, and then **cool completely before frosting**.
14. To assemble the layer cake version: place one cake layer onto your serving plate. Spread with about half the frosting. Gently place the other cake onto the frosting and spread the rest of the frosting over the top of the cake. If desired, garnish with toasted nuts on the top of the cake.
15. Cover and refrigerate any leftovers.

### Cream Cheese Frosting 1

- 57 grams unsalted butter, room temperature
- 227 grams cream cheese, room temperature
- 230 grams powdered sugar, sifted
- 1 tsp vanilla
- 1 tsp finely grated lemon zest (optional)

### Cream Cheese Frosting 2

- 100 grams unsalted butter, room temperature
- 340 grams cream cheese, room temperature
- 180 grams powdered sugar, sifted
- 1 tsp vanilla
- 1 tsp lemon juice (optional)

1. In bowl of electric mixer, beat the **cream cheese** and **butter**, on low speed, just until blended with no lumps.
2. Gradually add the sifted **powdered sugar** and beat, on low speed, until fully incorporated and smooth.
3. Beat in the **vanilla**, and **lemon zest**.

<https://www.joyofbaking.com/CarrotCake.html>

### Dulce de Leche Cream Cheese Icing

Enough for 1 23-cm round layer cake  
30-36 medium cupcakes

- 907 g powdered sugar
- 380 g dulce de leche
- 226 g softened cream cheese
- 113 g softened butter
- 4 T heavy cream
- 1 tsp vanilla
- 1/8 tsp salt



1. In a medium mixing bowl, beat together the **cream cheese**, **dulce de leche**, **butter**, **vanilla** and **salt**.
2. Whip on medium high speed for **2-3 minutes** until well blended.
3. Lower the speed of the mixer and add the **powdered sugar** slowly, beating after each addition. With each addition of powdered sugar, add **1 T of cream**. [don't exceed 4 T total]
4. Continue adding the powdered sugar and cream, stopping to scrape the bowl as needed. After all the sugar has been added, increase the speed of the mixer to medium-high and **beat for 3 minutes** until light and fluffy.
5. Stop and scrape the sides of the bowl as needed.