

Carrot-Coconut Cake

1 greased 23x33-cm or 1 23-cm double-layer cake



- (1)
 - 100 g unsweetened shredded coconut
 - 100 g walnuts or pecans
 - 325 g all-purpose flour
 - 2 tsp baking powder
 - $\frac{3}{4}$ tsp baking soda
 - $1\frac{1}{2}$ tsp kosher salt
 - 1 tsp ground cinnamon
 - 1 tsp ground ginger
- (2)
 - 450 g carrots, peeled, coarsely grated
 - 240 ml buttermilk, room temperature
- (3)
 - 4 large eggs, room temperature
 - 200 g granulated sugar
 - 150 g brown sugar
 - 2 tsp vanilla extract
 - 180 ml vegetable oil
 - Cream cheese frosting (below)
 - 100 g unsweetened coconut flakes
 - Nonstick vegetable oil spray

1. Preheat to **180°C**.
2. Spread shredded **coconut** in a single layer on a rimmed baking sheet and toast until golden brown and aromatic, **3–5 minutes (Watch that it doesn't burn!)**. Let **cool 5 minutes**.
3. Meanwhile, lightly coat pan with nonstick spray. Line bottom with parchment paper; lightly coat parchment with nonstick spray.
4. (1) Whisk toasted **coconut, nuts, flour, baking powder, baking soda, salt, cinnamon, and ginger** in a medium bowl.
5. (2) Combine **carrots** and **buttermilk** in another medium bowl.
6. Using a stand mixer on high speed, (3) beat **eggs, granulated sugar, brown sugar, and vanilla** in a large bowl until pale and thick, **about 4 minutes**.
7. Reduce speed to medium-low and gradually stream in **vegetable oil**.
8. Add dry ingredients in 3 additions, alternating with carrot mixture in 2 additions, beginning and ending with dry ingredients; beat until smooth. Pour into prepared pan.
9. Bake, turning pan halfway through, until a tester inserted into the center comes out clean, **30–35 minutes**.
10. Transfer pans to a wire rack and let cakes **cool 10 minutes**. Let **cool completely**.
11. Spread top with frosting. Press **coconut flakes** and **chopped nuts** into frosting. **Chill at least 30 minutes** or up to overnight to let frosting set.

(Serves 12-24.)

Do Ahead

Cake can be made 3 days ahead; wrap tightly in plastic and chill, or freeze up to 2 weeks.

Cream Cheese Frosting:

- 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/orange zest (optional)
1. In bowl of a stand 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** extract, and **lemon/orange zest**.