

Carrot cake



Ingredients

Cake:


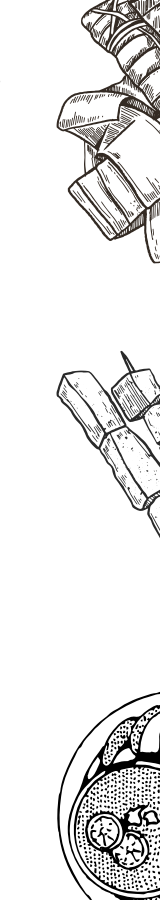
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves (optional)
1/2 teaspoon salt
3 cups grated carrots (about 4 large carrots)
1 cup chopped walnuts or pecans (optional)
1 1/2 cups granulated sugar
1 cup light or dark brown sugar, packed
1 cup vegetable oil
4 large eggs
1 tablespoon vanilla extract
1/2 cup unsweetened applesauce

Cream Cheese Frosting:



8 ounces cream cheese, softened
1/2 cup unsalted butter, softened
3 cups powdered sugar
1 teaspoon vanilla extract
Pinch of salt



Instructions:

1. Preheat oven to 350°F (175°C). Grease and flour two 8-inch round cake pans.
 2. In a large bowl, whisk together flour, baking powder, baking soda, spices, and salt.
 3. In a separate bowl, whisk together sugars, oil, eggs, and vanilla extract until well combined. Stir in applesauce.
 4. Gradually add wet ingredients to dry ingredients, mixing until just combined. Fold in carrots and nuts (if using).
 5. Divide batter evenly between prepared cake pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
 6. Let cakes cool in pans for 10 minutes, then transfer to a wire rack to cool completely.
 7. While cakes cool, prepare the frosting: Beat cream cheese and butter until smooth and creamy. Gradually add powdered sugar, beating until light and fluffy. Stir in vanilla extract and salt.
 8. Once cakes are cool, frost the top of one cake layer and place the other layer on top. Frost the entire cake with the remaining frosting.
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Tips:

- For extra moisture, add 1/2 cup of pineapple crushed in its own juice to the batter.
 - If you don't have applesauce, you can substitute sour cream or plain yogurt.
 - Decorate your cake with chopped walnuts, pecans, or a sprinkle of cinnamon sugar.
 - This cake can be stored at room temperature for up to 3 days, or in the refrigerator for up to 5 days.
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