

CARROT CAKE – CLASS E 2022

INGREDIENTS

Cooking spray

3 c. all-purpose flour

1 1/2 tsp. kosher salt

2 tsp. baking soda

2 tsp. cinnamon

2 c. granulated sugar

1 1/2 c. vegetable oil

4 large eggs

1 tsp. pure vanilla extract

3 c. grated carrots

1 c. pecans, roughly chopped, plus more for garnish

1 c. raisins

FOR THE CREAM CHEESE FROSTING

1 (8-oz.) block cream cheese, softened

1/2 c. (1 stick) butter, softened

1 tsp. pure vanilla extract

4 c. powdered sugar - sifted

DIRECTIONS

1. Preheat oven to 350° and grease 2 - 8" round cake pans with cooking spray. In a large bowl, whisk together flour, salt, baking soda, and cinnamon.
2. In another large bowl with a hand mixer (or in the bowl of a stand mixer), beat together sugar and oil until well combined. Add eggs one at a time beating well after each addition, then add vanilla. Mix in dry ingredients until just combined. Stir in carrots, pecans, and raisins.
3. Divide batter evenly between prepared pans. Bake until a toothpick inserted into the middle comes out clean, 45 minutes. Let cool 15 minutes then invert cakes onto a cooling rack and let cool completely.
4. Make frosting: In a large bowl with a hand mixer, beat together cream cheese and butter until smooth. Add vanilla and powdered sugar and beat again until smooth and a spreadable consistency.
5. Frost cake as desired and garnish with pecans.