

Classic Homemade Carrot Cake with Cream Cheese Frosting

Homemade Carrot Cake ??



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1½ tsp baking soda
- 1 tsp cinnamon
- ½ tsp salt
- 4 large eggs
- 1½ cups granulated sugar
- ½ cup vegetable oil
- ½ cup unsweetened applesauce
- 2 tsp vanilla extract
- 3 cups grated carrots
- 1 cup chopped walnuts or pecans (optional)

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- ½ cup unsalted butter, softened
- 4 cups powdered sugar
- 1 tsp vanilla extract
- Pinch of salt

DIRECTIONS

- 1.** Preheat & Prepare: Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans, or line with parchment.
- 2.** Mix Dry Ingredients: In a medium bowl, whisk together:
- 3.** Flour
- 4.** Baking powder
- 5.** Baking soda
- 6.** Cinnamon
- 7.** Salt
- 8.** Set aside.
- 9.** Mix Wet Ingredients: In a large bowl, beat together:
- 10.** Eggs
- 11.** Sugar
- 12.** Oil
- 13.** Applesauce
- 14.** Vanilla extract
- 15.** Mix until smooth and creamy.
- 16.** Combine & Add Carrots: Gradually add the dry ingredients into the wet mixture, stirring until just combined. Fold in grated carrots and nuts (if using) until evenly distributed.
- 17.** Bake: Divide batter evenly into prepared pans. Bake for 30-35 minutes, or until a toothpick comes out clean. Cool in pans for 10 minutes, then transfer to a wire rack to cool completely.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-homemade-carrot-cake-with-cream-cheese-frosting/>