

Carrot and Walnut Cake with Chocolate Topping - Spiced, Nutty & Perfectly Moist

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OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

- 2 cups grated carrots ?
- 1/2 cup chopped walnuts ?
- 1 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 3/4 cup sugar
- 2 eggs

- 1/2 cup vegetable oil
- 1 tsp vanilla extract

For the Chocolate Topping:

- 1/2 cup semi-sweet chocolate chips ?
- 2 tbsp milk
- 1 tsp butter

How to Make It:

1 Prepare the Cake Batter:

Preheat oven to 350°F (175°C). Grease a 9-inch round or square cake pan.

In a large bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt.

In another bowl, beat eggs with sugar, oil, and vanilla until smooth.

Combine wet and dry ingredients, stirring until just mixed.

Fold in grated carrots and chopped walnuts.

2 Bake the Cake:

Pour the batter into your prepared pan and smooth the top.

Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.

Allow the cake to cool completely before adding the topping.

3 Make the Chocolate Topping:

In a small saucepan (or microwave-safe bowl), melt chocolate chips, milk, and butter together over low heat.

Stir until smooth and glossy.

Pour over the cooled cake and spread evenly with a spatula.

Let the topping set before slicing-chilling in the fridge can help speed this up.

Tips for Success:

Don't overmix the batter-mix until just combined to keep the crumb light and tender.

Freshly grate your carrots for the best moisture and texture.

DIRECTIONS

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12. Let the topping set before slicing-chilling in the fridge can help speed this up.
13. Tips for Success: Don't overmix the batter-mix until just combined to keep the crumb light and tender.
14. Freshly grate your carrots for the best moisture and texture.
15. Toast the walnuts lightly in a pan or oven to enhance their flavor.

16. You can make this cake a day ahead-the flavors deepen beautifully overnight.
17. Serving Suggestions & Pairings: This cake is perfect with a hot beverage-serve it with:
18. Coffee or spiced chai for a cozy afternoon pick-me-up
19. A scoop of vanilla ice cream for dessert
20. Or pair with a glass of milk and a : Brownie Batter Dip for a dessert board moment
21. You could also serve it alongside:
22. Pumpkin : Spice Muffins for a seasonal treat tray
23. Old-: School No-Bake Cookies for a nostalgic sweet combo
24. Storage Tips: Room Temp: Store in an airtight container for up to 3 days.
25. Fridge: Keeps well chilled for up to 5 days-great for making ahead.

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

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