

The Best Honey-Sweetened Carrot Cake You'll Ever Bake

Honeybun Carrot Cake with Cinnamon Cream Cheese Icing



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cake:

- 1 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 1/2 cup (1 stick) unsalted butter, room temperature ?
- 1/2 cup granulated sugar
- 1/2 cup honey ?
- 2 large eggs
- 1 cup grated carrots (about 2 medium carrots) ?
- 1/2 cup crushed pineapple, drained ?
- 1/2 cup chopped pecans (optional)
- 1/2 tsp vanilla extract

For the Cinnamon Cream Cheese Icing:

- 8 oz cream cheese, softened
- 1/2 cup (1 stick) unsalted butter, room temperature
- 2 cups powdered sugar
- 1 tsp vanilla extract

DIRECTIONS

1. Prepare the Cake Batter: Preheat oven to 350°F (175°C). Grease and flour two 8-inch round pans or line with parchment.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, salt, and spices.
3. In a large bowl, cream together butter, sugar, and honey until light and fluffy.
4. Add eggs one at a time, beating well.
5. Mix in grated carrots and drained pineapple.
6. Gradually stir in dry ingredients, mixing until just combined.
7. Fold in pecans (if using), and stir in vanilla extract.
8. Bake the Cake: Divide the batter evenly between the pans.
9. Bake for 25-30 minutes, or until a toothpick comes out clean.
10. Cool in pans for 10 minutes, then transfer to a wire rack to cool completely.
11. Make the Cinnamon Cream Cheese Icing: Beat cream cheese and butter together until smooth.
12. Gradually add powdered sugar, beating until light and fluffy.
13. Mix in vanilla extract and cinnamon.
14. Assemble and Frost: Once cakes are fully cooled, layer with icing in between.
15. Frost the top and sides with the remaining cinnamon cream cheese icing.
16. Garnish with extra pecans or a sprinkle of cinnamon, if desired.

SWAPS & NOTES

& Swaps Honey: Use a light floral honey for best flavor.

Maple syrup works in a pinch but will change the flavor.

Carrots: Freshly grated carrots work best for moisture and texture.

It keeps the cake tender and adds just the right tang.

TIPS FOR SUCCESS

Grate your own carrots for better texture-pre-shredded can be too dry.

Drain pineapple well to avoid a soggy batter.

Room temp butter and cream cheese make all the difference in smooth icing.

For extra flair, add a drizzle of honey on top before serving.

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

Original recipe: <https://chefmaniac.com/the-best-honey-sweetened-carrot-cake-youll-ever-bake/>