

How to Make a Moist Carrot Pound Cake with Warm Fall Spices

If you love the comforting flavors of carrot cake and the rich texture of pound cake, this



OVEN
325°F

TIME
70 min

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INGREDIENTS

For the Cake:

- 1 cup unsalted butter, softened ?
- 2 cups granulated sugar ?
- 5 large eggs, room temperature ?
- 3 cups all-purpose flour, sifted ?
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 tsp ground cinnamon ?
- 1/2 tsp ground nutmeg ?
- ... tsp ground ginger
- ... tsp ground cloves
- 1 cup grated carrots ?
- 1/2 cup crushed pineapple, drained ?
- 1/2 cup whole milk, room temperature ?
- 1 tsp vanilla extract ?
- 1/2 cup chopped walnuts or pecans (optional) ?

For the Cream Cheese Glaze:

- 4 oz cream cheese, softened ?
- 1 cup powdered sugar ?
- 2-3 tbsp milk ?
- 1/2 tsp vanilla extract ?
- Pinch of cinnamon (optional)

DIRECTIONS

1. Prepare the Cake Batter: Preheat oven to 325°F (160°C). Grease and flour a 10-inch bundt or tube pan, or line a loaf pan.
2. In a large bowl, cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating well after each.
3. In another bowl, whisk together:
4. Flour
5. Baking powder
6. Baking soda
7. Salt
8. Spices (cinnamon, nutmeg, ginger, cloves)
9. Alternate adding the dry ingredients with the milk, beginning and ending with flour.
10. Fold in:
11. Grated carrots
12. Pineapple
13. Vanilla extract
14. Nuts (if using)
15. Bake: Pour batter into prepared pan. Bake for 60-70 minutes, or until a toothpick inserted comes out clean.
16. Cool in pan for 10 minutes, then invert onto a wire rack to cool completely.
17. Make the Glaze: Beat together cream cheese, powdered sugar, milk, and vanilla extract until smooth and pourable.
18. Drizzle over the cooled cake. Sprinkle with a pinch of cinnamon if desired.

TIPS FOR SUCCESS

Sift your flour for the fluffiest crumb.

Don't skip the room temperature ingredients -they mix better and create a smoother batter.

Drain pineapple well to avoid a soggy center.

Double the recipe for a thicker drizzle layer.

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

Original recipe: <https://chefmaniac.com/how-to-make-a-moist-carrot-pound-cake-with-warm-fall-spices/>