

## The Best Carrot Cake Ever: Moist, Spiced, and Packed with Flavor

Best Carrot Cake Ever ??



OVEN  
**350°F**

TIME  
**60 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

- 6 cups grated carrots
- 1 cup brown sugar
- 1 cup raisins
- 4 eggs
- 1<sup>00</sup>/<sub>100</sub> cups white sugar
- 1 cup vegetable oil
- 2 tsp vanilla extract
- 1 cup crushed pineapple, drained
- 3 cups all-purpose flour
- 1<sup>00</sup>/<sub>100</sub> tsp baking soda
- 1 tsp salt
- 4 tsp ground cinnamon
- 1 cup chopped walnuts

### DIRECTIONS

- 1.** Prep the Carrots: In a medium bowl, mix grated carrots with brown sugar. Let sit for 60 minutes to soften and draw out moisture. Stir in raisins.
- 2.** Preheat the Oven: Set oven to 350°F (175°C). Grease and flour two 10-inch round cake pans.
- 3.** Mix the Wet Ingredients: In a large bowl, beat the eggs until light and fluffy. Gradually beat in white sugar, oil, and vanilla extract. Stir in the crushed pineapple.
- 4.** Combine the Batter: In another bowl, mix flour, baking soda, salt, and cinnamon. Gradually stir into the wet mixture until just combined. Fold in the carrot-raisin mixture and walnuts.
- 5.** Bake: Divide batter evenly between the prepared pans. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.
- 6.** Cool and Frost: Let cakes cool in pans for 10 minutes, then transfer to wire racks. Cool completely before frosting with your favorite cream cheese frosting.

### TIPS FOR SUCCESS

- Use freshly grated carrots for best moisture and texture.
- Soak the raisins in hot water or rum before mixing in for extra plumpness.
- Chop the walnuts finely so they mix evenly through the batter.
- Bake it in a 9x13 pan for a sheet cake version-same flavor, less fuss.

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

Original recipe: <https://chefmaniac.com/the-best-carrot-cake-ever-moist-spiced-and-packed-with-flavor/>