

Classic Carrot Walnut Cake with Cream Cheese Frosting

Indulge in a slice of pure delight with this classic



OVEN
350°F

TIME
25-30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 1 cup vegetable oil
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 4 large eggs
- 2 cups grated carrots (about 3-4 medium carrots)
- 1 cup chopped walnuts
- 8 oz cream cheese, softened
- 1/2 cup (1 stick) unsalted butter, softened
- 4 cups powdered sugar (confectioners' sugar)
- 1 tsp vanilla extract

DIRECTIONS

1. Let's get this delicious : Carrot Walnut Cake baking and frosted!
2. Preheat : Oven & Prep Pans: Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans. You can also line the bottoms with parchment paper for easier removal.
3. Whisk : Dry Ingredients: In a large bowl, whisk together the 2 cups all-purpose flour, 1 1/2 teaspoons baking powder, 1 1/2 teaspoons baking soda, 1 1/2 teaspoons ground cinnamon, and 1/2 teaspoon salt. Set aside.
4. Mix : Wet Ingredients: In a separate large mixing bowl, combine the 1 cup vegetable oil, 1 cup granulated sugar, and 1 cup packed brown sugar. Mix with a whisk or electric mixer until well combined. Add the 4 large eggs, one at a time, beating well after each addition until fully incorporated.
5. Combine & : Fold: Gradually add the dry ingredients mixture from step 2 to the wet mixture, mixing on low speed or by hand until just combined. Be careful not to overmix. Fold in the 2 cups grated carrots and 1 cup chopped walnuts until evenly distributed throughout the batter.
6. Bake : Cakes: Divide the batter evenly between the two prepared 9-inch round cake pans. Place in the preheated oven and bake for 25-30 minutes, or until a toothpick inserted into the center of each cake comes out clean.
7. Cool : Cakes: Allow the cakes to cool in their pans on wire racks for 10-15 minutes. Then, carefully invert them onto the wire racks to cool completely before frosting.

8. Prepare the : Frosting: While the cakes are cooling, prepare the frosting. In a large bowl, using an electric mixer, beat the 8 oz softened cream cheese and 1/2 cup softened unsalted butter together until smooth and creamy, about 2-3 minutes. Gradually add the 4 cups powdered sugar, one cup at a time, beating on low speed until incorporated, then increasing to medium speed and beating until light and fluffy. Beat in the 1 teaspoon vanilla extract.
9. Assemble & : Frost: Once the cake layers are completely cool, place one cake layer on your serving plate or cake stand. Spread a generous amount of frosting over the top of this first layer. Carefully place the second cake layer on top. Frost the entire cake - the top and sides - with the remaining cream cheese frosting, using an offset spatula for a smooth finish.
10. Decorate & : Serve: If desired, decorate the top or sides with extra chopped walnuts. Slice and serve immediately.

SWAPS & NOTES

Carrots: Use freshly grated carrots for the best moisture and flavor.

Avoid pre-shredded carrots, which can be dry.

Walnuts: Chopped walnuts add a fantastic crunch.

Pecans can be substituted, or you can omit them for a nut-free cake.

TIPS FOR SUCCESS

Room Temperature Ingredients (Frosting): Ensure cream cheese and butter are thoroughly softened for a smooth, lump-free frosting.

Don't Overmix Batter: Mix the cake batter just until combined.

Overmixing can lead to a tough cake.

Grate Carrots Finely: Finely grated carrots blend seamlessly into the cake and contribute to its moistness.

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

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