

Carrot Walnut Cake: My Favorite Classic Dessert

1/2 cup unsalted butter, softened



OVEN
350°F

TIME
25-30 min

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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
- 1 cup chopped walnuts
- 8 oz cream cheese, softened
- 1/2 cup unsalted butter, softened
- 4 cups powdered sugar
- 1 tsp vanilla extract

DIRECTIONS

- 1.** Prep: Preheat your oven to 350°F (175°C) and grease and flour two 9-inch round cake pans. You can also line the bottoms with parchment paper for easy removal.
- 2.** Mix : Dry Ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, and salt.
- 3.** Mix : Wet Ingredients: In a large bowl, mix the oil, granulated sugar, and brown sugar until well combined. Add the eggs one at a time, beating after each addition until fully incorporated. Stir in the vanilla extract.
- 4.** Combine & : Fold: Gradually add the dry ingredients to the wet mixture, mixing until just combined. Fold in the grated carrots and chopped walnuts.
- 5.** Bake: Divide the batter evenly between the two prepared pans and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
- 6.** Cool: Let the cakes cool in the pans for about 10 minutes before inverting them onto a wire rack to cool completely.
- 7.** Make the : Frosting: While the cakes are cooling, prepare the frosting. In a mixing bowl, beat the softened cream cheese and butter until smooth. Gradually add the powdered sugar, mixing until it's incorporated, then add the vanilla extract and beat until the frosting is creamy and light.
- 8.** Assemble & : Serve: Once the cakes are completely cool, place one layer on a serving plate or cake stand. Frost the top of that layer with about 1 cup of frosting, then place the second layer on top. Frost the top and sides of the entire cake. Decorate with extra walnuts if desired.

SWAPS & NOTES

Carrots: Don't use pre-shredded carrots from the store!

Freshly grated carrots are key for that moist texture.

Oil: Vegetable oil is the traditional choice, but a neutral oil like canola will work just as well.

Nuts: Walnuts are my favorite, but pecans are a fantastic substitute.

TIPS FOR SUCCESS

Don't Overmix: Overmixing the batter can lead to a tough cake.

Grate Your Own Carrots: This is a small step that makes a huge difference in the final texture and moisture of the cake.

Frosting Consistency: If your frosting is too thin, add more powdered sugar.

If it's too thick, add a tiny splash of milk or heavy cream until you reach your desired consistency.

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

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