

A 14-Carat Carrot Cake

There are several reasons why this 14-Carat Carrot Cake stands out from the rest:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1 teaspoon salt
- 1 cup vegetable oil
- 4 large eggs
- 3 cups grated carrots (about 6 medium carrots)
- 1 cup crushed pineapple, drained
- 1 cup chopped walnuts or pecans (optional)
- 8 oz cream cheese, softened
- 1/2 cup unsalted butter, softened
- 4 cups powdered sugar
- 1 teaspoon vanilla extract

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
- 2.** Mix : Dry Ingredients: In a large bowl, whisk together the flour, sugar, baking powder, baking soda, cinnamon, nutmeg, ginger, and salt until well combined.
- 3.** Combine : Wet Ingredients: In another bowl, beat together the oil and eggs until smooth. Stir in the grated carrots and crushed pineapple.
- 4.** Combine : Mixtures: Gradually add the wet ingredients to the dry ingredients, mixing until just combined. If using, fold in the chopped nuts.
- 5.** Bake: Divide the batter evenly between the prepared pans and bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
- 6.** Cool: Allow the cakes to cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.
- 7.** Make the : Frosting: In a mixing bowl, beat the cream cheese and butter until creamy. Gradually add the powdered sugar and vanilla extract, mixing until smooth.
- 8.** Assemble the : Cake: Once the cakes are completely cool, spread a layer of frosting on top of one cake layer, place the second layer on top, and frost the top and sides of the cake.

TIPS FOR SUCCESS

Grate Your Carrots Fresh: Freshly grated carrots provide the best texture and moisture.

Avoid pre-packaged grated carrots if possible.

Don't Overmix: When combining wet and dry ingredients, mix just until combined to keep the cake light and fluffy.

Chill the Frosting: If your cream cheese frosting is too soft, chill it for a bit before spreading it on the cake for easier application.

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

Original recipe: <https://chefmaniac.com/a-14-carat-carrot-cake/>