

## This One-Bowl Carrot Cake Is Moist, Easy, and Crowd-Pleasing

There are several reasons why this one-bowl carrot cake recipe stands out from the rest:



**OVEN**  
**350°F**

**TIME**  
**15 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 salt
- 1 cup vegetable oil
- 4 large eggs
- 3 cups grated carrots (about 4-5 medium carrots)
- 1 cup crushed pineapple, drained
- 1 cup chopped walnuts or pecans (optional)

### DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan or line it with parchment paper for easy removal.
- 2. Mix : Dry Ingredients:** In a large mixing bowl, combine the flour, sugar, baking powder, baking soda, cinnamon, nutmeg, and salt. Whisk them together until well blended.
- 3. Add : Wet Ingredients:** Create a well in the center of the dry ingredients and pour in the vegetable oil and eggs. Mix until just combined. Be careful not to overmix; a few lumps are okay.
- 4. Incorporate : Carrots and Pineapple:** Fold in the grated carrots and crushed pineapple. If you're using nuts, add them at this stage as well. The batter should be thick and chunky.
- 5. Bake:** Pour the batter into the prepared baking pan and spread it evenly. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
- 6. Cool and : Serve:** Allow the cake to cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely. Once cooled, frost with cream cheese frosting or serve plain with a dusting of powdered sugar.

### TIPS FOR SUCCESS

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

**Avoid pre-packaged grated carrots** if possible.

**Experiment with Spices:** Feel free to add a pinch of ginger or allspice for an extra kick of flavor.

Make It Ahead: This cake can be made a day in advance.

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

Original recipe: <https://chefmaniac.com/this-one-bowl-carrot-cake-is-moist-easy-and-crowd-pleasing/>