

My Favorite Carrot Cake

Poetry & Pies

prep time: 20-25 minutes (includes time to make the frosting)

bake time: 25-30 minutes

total time: 55 minutes (plus 1-2 hours cooling time)

servings: 12-16



Ingredients

- 2 ¼ cups (306g) flour, sifted
- 2 teaspoons (8g) baking powder
- 1 teaspoon (5g) baking soda
- ½ teaspoon (3g) sea salt
- 1 tablespoon (8g) ground cinnamon
- ½ teaspoon (2g) ground ginger
- ½ teaspoon (1g) ground nutmeg
- ½ teaspoon (1g) ground allspice
- 4 large eggs, room temperature
- 1 cup (200g) brown sugar
- ½ cup (100g) granulated sugar
- 1 tablespoon (13g) pure vanilla extract
- 1 cup (224g) avocado or grape seed oil (can sub vegetable or canola)
- 2 packed cups (200g) freshly grated carrots
- ½ to 1 cup (75-150g) chopped walnuts (optional)
- 1 cup (159g) raisins, roughly chopped
- one batch [cream cheese frosting](#) (optional)

Instructions

1. Preheat the oven to 325F/165C. Grease and flour two or three [8" or 9" cake pans](#) or three to four [6" cake pans](#) (or use [baking spray](#)) and line with [parchment paper](#) (or use [silicone liners](#)).

2. Prep mix-ins by chopping the walnuts (you can toast them at 350F/175C for 5-10 minutes, if desired) and roughly chopping the raisin. Peel the carrots then grate using a fine to medium grater. Don't squeeze any liquid from them.
3. Using a [fine mesh sieve](#), sift and whisk together the flour, baking powder, baking soda, salt, and spices. Set aside.
4. In the bowl of a stand mixer fitted with the whisk attachment (or a large mixing bowl or with a [hand mixer](#)), beat the eggs on high until light and fluffy, about 2 minutes. Add the sugars and beat on high until light and fluffy, about 1 minute more. Scrape the bowl. Add the vanilla and beat on high until fully blended, about 30 seconds.
5. With the mixer on medium, stream in the oil very slowly. It should take a good minute for it to mix in. Continue beating another minute to fully emulsion the oil.
6. Gently fold in the flour mixture until mostly blended—there should be some dry bits of flour left. Gently fold in the carrots. Then add the walnuts and raisins and gently fold those in as well.
7. Divide evenly between prepared pans. This makes a lot of batter, so I prefer using three 8" or four 6" pans. Be sure the mix-ins are evenly distributed between the pans.
8. Bake for 30-35 minutes, until golden brown and no longer shiny on top and a toothpick inserted in the middle of each cake layer comes out with moist crumbs but no raw batter. Check each pan individually, as one usually bakes faster than the other(s). Check early, as baking times can vary by oven and climate.
9. Let cakes cool in the pans for 10 minutes before removing to a cooling rack until cooled completely.
10. When the cakes are fully cooled, make the [cream cheese frosting](#). Other great options, if you don't like cream cheese frosting or will be unable to keep the cake refrigerated, are: [vanilla bean](#), [cinnamon vanilla bean](#), or [brown sugar spice](#).
11. Fill and frost cake to desired thickness. If you're a big frosting fan (I am!) you can cut each cake layer in half to get a little more frosting in there.

Enjoy!

If using cream cheese frosting, cake can be kept at room temperature for a few hours, but must be refrigerated if not eating within 2-3 hours. Take the cake out of the fridge about 30 minutes before serving. Store leftovers by placing a piece of plastic wrap against the cut sides and seal it against the

buttercream. Cover the entire cake with plastic wrap or place in a cake container. Leftovers will last 3-5 days.