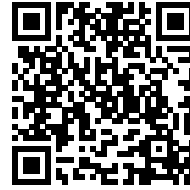


The Best Carrot Cake



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Recipe by: Laura Vitale

Serves 12

Prep Time: 20 minutes
Cook Time: 40 minutes

Ingredients

For the Cake:

- ☐ 2-1/4 cups of All Purpose Flour
- ☐ 2 tsp of Baking Powder
- ☐ 1 tsp of Baking Soda
- ☐ 1/2 tsp of Salt
- ☐ 2 tsp of Cinnamon
- ☐ 1/4 tsp of Nutmeg
- ☐ 1/8 tsp of Cloves
- ☐ 1/8 tsp of Ginger
- ☐ 4 Eggs
- ☐ 3/4 cups of Vegetable Oil
- ☐ 1 cup of Granulated Sugar
- ☐ 1 Cup of Brown Sugar
- ☐ 2 tsp of Vanilla Extract
- ☐ 1/3 cup of Apple Sauce
- ☐ 1/3 cup of Sour Cream
- ☐ 2 1/2 cups of Finely Grated Carrots
- ☐

For the Frosting:

- ☐ 12oz of Softened Cream Cheese
- ☐ 12 tbsp of Unsalted Butter, softened
- ☐ 2 tsp of Vanilla
- ☐ 3 cups of Powdered Sugar
- ☐ 1/4 to 1/2 tsp of Salt
- ☐ 1/2 cup of Chopped Toasted Pecans, optional

1) Preheat your oven to 350 degrees, grease and line 2 9 inch cake pans with parchment paper and set aside.

2) In a bowl, stir together the first 8 ingredients (all the dry) and set them aside.

3) In a large bowl (or in the bowl of a standing mixer fitted with a whisk attachment) whisk together the eggs, both sugars, oil, apple sauce, vanilla and sour cream, make sure they are mixed well then add the dry ingredients and carrots and continue to mix until well combined.

4) Divide the mixture evenly in your prepared pans, then bake for 35-40 minutes or until a toothpick inserted in the center comes out clean, set aside to cool completely.

5) To make the frosting, I find it easiest to do it in a standing mixer fitted with a paddle attachment, add the cream cheese, butter and vanilla and cream for a minute, then add the powdered sugar and mix until smooth and creamy.

6) Place one of the cakes on a cake stand, frost, then place the second cake on top and frost and decorate according to your liking. Sprinkle some toasted chopped pecans, refrigerate about an hour then serve.

