



Long Livo

Carrot Cake – Irresistibly Delicious

20 min

Prep time

8

Servings

40 min

Cook time

Easy

Difficulty

1 h

Total time

American

Cuisine

Ingredients

Cake

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ tsp baking powder
- ☐ 1 tsp baking soda
- ☐ ½ tsp salt
- ☐ 2 tsp ground cinnamon
- ☐ ¼ tsp ground nutmeg
- ☐ 1 cup brown sugar
- ☐ ½ cup granulated sugar
- ☐ 1 cup vegetable oil
- ☐ 4 large eggs, room temperature

- ☐ 2 cups finely grated carrots
- ☐ ½ cup crushed pineapple, drained (optional)
- ☐ 1 tsp vanilla extract
- ☐ 1 tbsp lemon zest
- ☐ ½ cup chopped walnuts, toasted (optional)

Cream Cheese Frosting

- ☐ 8 oz cream cheese, softened
- ☐ ¼ cup unsalted butter, softened
- ☐ 2 cups powdered sugar, sifted
- ☐ 1 tsp vanilla extract
- ☐ 1 tbsp lemon juice

Instructions

- 1 Preheat the oven to 350°F (175°C). Grease and line two 9-inch round cake pans; set aside.
- 2 In a medium bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg. quick & easy tip: sift the dry mix to avoid lumps.
- 3 In a large bowl, beat brown sugar, granulated sugar, and oil until smooth. Add eggs one at a time, beating well after each.
- 4 Stir in vanilla, lemon zest, and grated carrots (and pineapple if using) until evenly distributed.
- 5 Gradually add the dry ingredients to the wet mixture, folding gently with a spatula – avoid overmixing.
- 6 Fold in toasted walnuts if desired, then divide batter evenly between the prepared pans.
- 7 Bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean. Let cakes cool in the pans for 10 minutes, then transfer to a wire rack.
- 8 While the cakes cool, make the frosting: beat cream cheese and butter together until fluffy, then add powdered sugar, vanilla, and lemon juice, beating until smooth.

- 9 Once the layers are completely cool, place one layer on a serving plate, spread a generous layer of frosting, top with the second layer, and frost the top and sides.
- 10 Garnish with extra walnuts or a dusting of cinnamon. Slice and enjoy – or share with friends, remembering to Mia's gentle advice.

Nutrition per serving

420 kcal

Calories

5 g

Protein

50 g

Carbs

22 g

Fat

Tips & notes

- If the batter looks thick, add a splash of milk or orange juice to loosen it.
- For extra moisture, wrap the cooled cake in plastic wrap and refrigerate overnight before frosting.
- Frosting can be made a day ahead; store it in the fridge and bring to room temperature before spreading.