



JERNEJ KITCHEN

CARROT CAKE WITH CREAM CHEESE BUTTERCREAM FROSTING

Carrot Cake with Cream Cheese Buttercream Frosting is a tasty sheet pan dessert recipe. This easy dessert is great for crowds, Easter, and slow weekends.

SERVES	8	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	45	MINUTES
TOTAL TIME:	1	HOUR

CARROT CAKE

- 230 g (1/2 pound) shredded carrots
- 160 g (3/4 cup) sugar
- 100 g (1/2 cup) light brown sugar
- 180 g (1 1/2 cup) all-purpose flour
- 1/2 tsp cinnamon powder
- 1/4 tsp nutmeg powder
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 2 eggs
- 50 g (4 tbsp) sunflower oil
- 50 g (4 tbsp) olive oil
- 100 g (3/4 cup) apple sauce
- 60 g (1/2 cup) chopped walnuts

CREAM CHEESE BUTTERCREAM FROSTING

- 120 g (1 cup) powdered sugar
- 2 tbsp sugar
- 100 g (1/2 cup) unsalted butter, at room temp
- 1 tbsp rum (optional)

PREPARATION

Place a rack in the middle of the oven and preheat it to 180 °C / 350 °F. Grease a baking dish (20cm x 24cm or 8-inch x 9.5-inch) with butter and sprinkle with flour. Discard any excess flour.

CARROT CAKE

First, make the cake. Grate the carrot into a large bowl. In a bowl, stir to combine sugars, flour, cinnamon powder, nutmeg powder, baking soda, and baking powder. In a separate bowl, combine eggs, both oils and apple sauce. While continuously whisking with a whisk, add the dry ingredients until the mixture is smooth and combined. Stir in the grated carrot and chopped walnuts.

BAKE

Pour the carrot cake mixture into the prepared baking dish and spread evenly. Place in the oven. Bake for 45 minutes at 180 °C / 350 °F. When the cake is baked, remove it from the oven, and bring it to room temperature.

FROSTING

Mix powdered sugar, melted butter, and rum in a bowl. Mix for 5 minutes, then add in the cream cheese. Continue to mix for 3 - 4 minutes to get a smooth cream. Spread the cream over the cooled carrot cake. Grate the orange zest on top. Cut into slices and serve.

TOOLS AND EQUIPEMENT Sponsored
baking dish (20cm x 24cm or 8-

200 g (7 oz) cream cheese

½ tsp grated orange zest

inch x 9.5-inch)

grater

large bowl

whisk

spatula

electric mixer