

## Ultimate Carrot Cake

**JERNEJ KITCHEN**

## ULTIMATE CARROT CAKE

The ultimate carrot cake recipe â incredibly moist, perfectly spiced, and topped with cream cheese frosting. Perfect for Easter holidays and weekends.

- makes  
12  
slices
- preparation:  
30  
minutes
- bake:  
30  
minutes
- total time:  
1  
hour

### preparation

Grease and line two 22 cm (9-inch) cake pans with parchment paper. You can also use one pan and bake the layers in two batches. I donât recommend baking a single thicker sponge, as it tends to crumble. Place the oven rack in the middle position and preheat the oven to 180Â°C (350Â°F).

### cake

In a bowl, whisk together the flour and baking powder. In a separate large bowl, beat the eggs, sugar, brown sugar, and vanilla sugar until light and fluffy, about 5 minutes. Add the oil and mix until well combined, about 1â2 minutes. Alternately add the flour mixture and kefir while mixing gently. Do not overmixâthis step should take no longer than 1 minute. Finally, using a spatula, gently fold in the walnuts, grated carrots, and spices with light, circular motions.

### bake the cake

Divide the batter evenly between the prepared cake pans and place them in the preheated oven on the middle rack. Bake for 30â35 minutes at 180Â°C (350Â°F). Once baked, transfer the cakes onto a wire rack, placing them upside down so the top faces down. Let them cool completely to room temperature.

### cream cheese filling

Prepare the frosting. Beat the softened butter and vanilla sugar until light and fluffy, about 3â4 minutes. Add half of the powdered sugar and beat for another 2 minutes. Then add the remaining powdered sugar and the cream cheese. Mix briefly until you get a smooth, creamy frosting. Place it in the refrigerator for 20â30 minutes to firm up slightly.

### decorate

Generously spread the cream over the carrot sponge to create a layer about 3 cm (1.2 inches) thick. Place the second cake layer on top, then frost the entire cake with the remaining cream and decorate as desired. Finish by coating the sides of the cake with chopped walnuts.

serve

Chill the cake in the refrigerator for 1 hour, then slice and serve. Store any leftovers in the refrigerator for up to 3 days.

## cake

240 g (2 cups) cake flour

10 g 2 tsp + 1/2 tsp baking powder

3 eggs

50 g (1/4 cup) sugar

100 g (1/2 cup) packed light brown sugar

1/2 tsp vanilla extract

120 ml (1/2 cup) canola oil

80 g (2/3 cup) ground walnuts

300 g (2 1/2 cup packed) grated carrots

50 g (1/3 cup) rasins or dried cranberries

120 g (1/2 cup) buttermilk or kefir

spices: 1 tsp cinnamon powder, 1/2 tsp ground nutmeg, 1/2 tsp ginger powder, 1/2 tsp ground allspice

50 g (1/4 cup) chopped walnuts, for decoration

## cream

140 g (5/8 cup) unsalted butter, room temperature

1 tsp vanilla extract or paste

200 g (1 1/2 cup) powdered sugar

350 g (1 1/2 cup) cream cheese (Philadelphia)

1/2 tsp freshly squeezed lemon juice

## Tools and equipment

two 22 cm (9-inch) cake pans

parchment paper

bowl

stand mixer and electric mixer

spatula

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