

Carrot Cake

Ingredients:

- 1 cup vegetable oil
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ cup white sugar
- 3 eggs
- 1 cup crushed pineapple (drained)
- 3 cups shredded carrots
- 2 tbsp lemon juice
- 2 tsp vanilla extract
- 2 $\frac{1}{2}$ cups all-purpose flour
- 1 tsp salt
- 2 tsp cinnamon
- $\frac{1}{4}$ tsp allspice
- $\frac{1}{2}$ tsp nutmeg
- 1 tsp baking soda
- 1 tsp baking powder

For the Cream Cheese Frosting

- 4 oz cream cheese (softened)
- 1 tbsp unsalted butter (softened)
- 1 tsp vanilla extract
- 1 tbsp lemon juice
- Pinch of salt
- 2 tbsp milk
- 1 cup icing (confectioners) sugar, divided ($\frac{1}{2}$ cup at a time)

Instructions:

1. Preheat oven to 350°F (175°C). Grease and flour your bundt pan or preferred cake pan.
2. In a large bowl, whisk together vegetable oil, brown sugar, and white sugar until well combined.
3. Add in the eggs, whisking until smooth.
4. Stir in the crushed pineapple, shredded carrots, lemon juice, and vanilla extract. Mix well.
5. In a separate bowl, sift together the flour, salt, cinnamon, allspice, nutmeg, baking soda, and baking powder.
6. Gently fold the dry ingredients into the wet mixture until just combined. Do not overmix.
- 7.
8. Pour the batter evenly into the prepared pan.
9. Bake for 40–45 minutes, or until a toothpick inserted in the center comes out clean.
10. Let the cake cool completely before frosting.
- 11.
12. In a medium bowl, whisk cream cheese, butter, vanilla extract, lemon juice, and a pinch of salt until light and creamy.
13. Add milk, then gradually incorporate the icing sugar, $\frac{1}{2}$ cup at a time, until smooth and fluffy.
- 14.
15. Spread or pipe the frosting evenly over the cooled cake.
16. Sprinkle generously with toasted walnuts or pecans for the perfect finish.



Samantha Stiell

