Moist & Flavorful Vegan Carrot Cake

Description

This incredibly moist and fluffy vegan carrot cake is packed with warm spices, shredded carrots, and crunchy walnuts, all topped with a luscious dairy-free cream cheese frosting. A perfect dessert for any occasion!

Ingredients:

For the Cake:

- 2 cups all-purpose flour (or gluten-free flour blend)
- 1 cup coconut sugar (or brown sugar)
- 1 teaspoon baking soda
- 1 ½ teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg

- ½ teaspoon salt
- 1 cup unsweetened applesauce (or mashed banana)
- ½ cup coconut oil (melted)
- ⅓ cup plant-based milk (such as almond or oat)
- 1 teaspoon vanilla extract
- 2 cups grated carrots (about 3 large carrots)
- ½ cup chopped walnuts or pecans (optional)
- ½ cup raisins (optional)

For the Dairy-Free Cream Cheese Frosting:

- 1 cup vegan cream cheese
- ½ cup vegan butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

Instructions:

1. **Preheat the Oven:** Set your oven to 350°F (175°C) and grease four 8-inch cake pans or line them with parchment paper.
2. **Mix Dry Ingredients:** In a large bowl, whisk together the flour, coconut sugar, baking soda, baking powder, cinnamon, nutmeg, and salt.
3. **Combine Wet Ingredients:** In a separate bowl, mix the applesauce, melted coconut oil, plant-based milk, and vanilla extract.
4. **Combine Wet and Dry:** Gradually add the wet mixture into the dry ingredients and stir until just combined. Do not overmix.
5. **Fold in Carrots and Nuts:** Gently fold in the grated carrots, walnuts, and raisins if using.
6. **Bake:** Divide the batter evenly between the four cake pans and bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.

7. **Cool:** Let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely before frosting.
8. **Make the Frosting:** In a bowl, beat together the vegan cream cheese, vegan butter, powdered sugar, and vanilla extract until smooth.
9. **Assemble the Cake:** Place one cake layer on a serving plate, spread a thin layer of frosting, and repeat with the remaining layers. Frost the entire cake and decorate with additional chopped nuts if desired.
10. **Serve & Enjoy!** Slice and serve with a cup of tea or coffee!