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Easy cream cheese frosting recipe for carrot cake

Hi Bold Bakers! Carrot cake is plentiful in spring, but only really special carrot cake will be served all year round - and that's exactly the kind of carrot cake recipe you get from my Best-Ever Carrot Cake. This is my favorite way to make this classic dessert and I'll tell you why. Unlike some cakes that have only a sweet flavor profile emphasized by frosting, this cake has an unparalleled depth of flavor due to its sweet carrots, raisins, and best addition: cinnamon. If you match it with the best creamy cheese frosting, you have a cake that's not eddy. It took me years to find this perfect recipe, and since every

baker needs a big carrot cake recipe, I'm going to give you all my professional advice, in addition to giving you the recipe! What's carrot cake? It's just that - a cake that includes carrots! Mine not only includes carrots, though, it's also nice cinnamon and raisins too, making a super wet cake that really shines when paired with my simple, best-ever cream cheese frosting. The secret to the best ever carrot cake This recipe comes from an Irish cookbook from Avoca Handweavers Cafe! Avoca Cafe is hidden off the beaten track in County Wicklow, just an hour outside dublin city. Whether you are a local or tourist, everyone should make the pilgrimage to Avoca with their wonderful food and endless line of freshly made baked goods that are a sight to be seen. This carrot cake recipe was published in my first cookbook in the early 2000s and I have been making it all over the world ever since. To have the best cake ever, it has to be wet. To make the cake moist, you need to focus on the right ingredients, as always, but with the perfect balance and concert. What sets this carrot cake apart is just that - how the ingredients are combined. This tried and true recipe uses oil to get the moisture the carrot cake deserves. It's also not only carrots, but it also uses both cinnamon and raisins! You can skip these if you wish, but add a special warmth and sweets without getting other carrot cake recipes. After years of fine research, I'm glad to say that this is definitively the best-ever carrot cake with unparalleled flavor and moisture. What You Need To Make Carrot Cake It's simple to make this amazing cake and don't buy any special tools – you can also mix the dough by hand if you want, although I'll use a mixer for my how-to video (below). What you'll need is probably what you already have: The 9in Cake Pan (like the ones you'll get in my Bakeware Set!) Bowls and whisks for mixing an oven (or toaster oven) All ingredients, including finely shredded carrots and raisins for the cake, and cream cheese and butter for frosting (which are best at room temperature) Vegetables Desserts Believe it or not, vegetables have a lot of natural sweets for them. This means that you don't really need to hide tons and tons of sugar. It doesn't hurt, though. Add a little extra and a little frosting. Some use baking and desserts as a way to get kids (and let's be honest: themselves!) by eating their veggies. Whether or not that goal is entirely up to you, .). How to make carrot cake When you're ready to make this best-ever dessert, it won't be much easier than these steps: Mix the moist ingredients and sugar in a separate bowl, mix the flour, cinnamon, and baking powder (you can skip the cinnamon, if you wish) Add the dry ingredients to the moist ingredients and mix until just combine add the finely grated carrots and raisins and mix until they're thoroughly combined with Grease and line the 9in baking tin Pour mixture into the tin and place in the oven at 340°F (170°C) for 70-80 minutes or until a spit comes out clean. Cool in the tin for 10 minutes, then turn it into a cooling stand. Allow to cool before frosting. How to make cream cheese frosting When it comes to carrot cake, the best way to get on top is with the spicy, sweet, and thick cream cheese frosting! Get the full recipe, including measurements of my best-ever cream cheese frosting. To make it, you'll be surprised how simple it is: In a large bowl, an electric mixer medium-high, cream the cream cheese and butter until smooth. Slowly add the icing sugar and vanilla until smooth and creamy (not exaggerated). Cool it for as long as it takes. Gemma's Pro tips for making carrot cake Make sure the carrot is finely shredded, otherwise you won't get completely in and you'll have big hard chunks of carrots for the soft cake. Skip the cinnamon if you want, but I love it. It gives a warm, deep taste. Use this recipe too to make 2 x 900g/2lb breads using loaf tin, but make sure you reduce the heat. Do not over mix the cream cheese frosting, just mix until smooth and creamy. Allow the cake to cool completely before the frosting, otherwise the frosting will melt and become messy. Watch the video below for all my advice to the best-ever carrot cake. How to store carrot cake lid and store in an airtight container for up to 4 days! Or, let everyone you love eat it all in one go and you won't have to worry. See this? This cake is not difficult at all, and if you're still hesitating, all you have to do is watch my simple how-to video (below) and enter the go! Try these other recipes: Don't forget to buy a copy of my larger bolder baking Cookbook for even more recipes! Dessert Easter Baking Pans Oven Year testing and tasting has led me to the best-ever carrot cake recipe – and now you know it too! Author: Gemma Stafford Serving: 10 main Best Ever Carrots Cake1 3/4 cups (14oz/395g) sugar4 large eggs1 3/4 cups (14floz/395ml) oil (sunflower, vegetables, coconut)1 tsp vanilla extract2 3/4 cups (14oz/395g) universal (plain flour)3 teaspoon baking powder1 mixed spice or cinnamon (14oz/400g) carrots (finely grated)1/2 cup (4oz/115g) raisinsBest ever cream cheese frosting4 cups (1lb 4 oz/600g) powdered sugar, powdered sugar, lightly to remove the lumps1 lb (16oz/480g) cream cheese, room temperature1/2 cup (4oz/120g) butter, at room temperature1 tsp vanilla extract Best Ever Carrot Cake InstructionsWhisk along with sugar, eggs, vanilla extract, and oil until thick. Then add the flour, baking powder and cinnamon and mix gently Finally add the grated carrots and raisins and mix until well together. Grease and line a 9-inch basil. You can also use this recipe to make 2 x 900g/2lb loaf tin, but you'll need to reduce the heat. Pour the mixture into the tin and place in the oven at 340 °F (170 °C) for 70-80 minutes (or until the skeon is clean). Allow the bins to cool at 10 mins, then turn on the cooling stand. Best-Ever Cream Cheese Frosting InstructionsMaking frosting: In a large bowl, an electric mixer with medium-high-speed cream cheese and butter until smooth. Then slowly add the icing sugar and vanilla until smooth and creamy (not exaggerated). Cool it for as long as it takes. Instructions Checklist 08/05/2020 Can anyone confirm the (ml) / (g) conversions they use for cup measurement? I made this cake twice and it was amazing, once I made it dry! I think I used different conversions and do not remember which was which? There is a small difference between uk/european/australian cups and american cups. Thank you!! On 06/22/2020 This cake is delicious! I used kosher salt and 1 cup of golden raisins (on request) that I let sit sprinkled with about a tablespoon of flour for a while. I'd like to try 1/2 cinnamon and 1/2 ginger and maybe play with the kind of flour. And I also bought the sweetest carrots I could find. Read More 05/08/2020 I made this cake 3 times but sank in the middle all the time. This time I added the liquid and dry ingredients alternately in a third. Voila! Smooth and flat. I think it's built a better structure. This is the best carrot cake recipe! On 04/09/2020 Perfect for my 9 inch cake pans. I always bathe my cakes with simple syrup to make sure it's wet. The best carrot cake you have to make ye! On 03/30/2020 Is it 1 teaspoon kosher salt or 1 teaspoon table salt? I feel like it's going to make a big difference. On 03/21/2020 Used 9 cake pans. Overflowing and now barely cake dough in the pans. I'm Grrrr. Why don't you set the prescription quantity, so that's not a problem? Waste good ingredients! On 02/18/2020 I thought I didn't like carrot cake. Well, this recipe proves me wrong. I used about 3/4 of the amount of carrots the recipe asked for mostly because I sliced my csülk into a grater and didn't want to bleed into the cake Read more on 10/17/2019 I put this cake about 10 times now and it's a huge hit. The texture is wet and soft, but it holds up well to be icy and decorated. The icing tubes are ok if you cool down. The first 5-6 times I did as-is, the last I made the following changes to success: I missed the nuts (my preference, it's amazing without them!) put sugared pecan pecans in pecans The 2 layers just put this in two 6 pans (this then makes 12 cupcakes in addition). 6 pans should be about 30-35 min to bake; cupcakes should be about 20-25. added more confectioners sugar for a portion of the icing, which makes it easier to pipe decorative shapes replaced with half the sugar Swerve I think this carrot cake recipe beat. I haven't found another one that's so good. It's not very sweet or too cream-cheesy. Note- chop the carrots on a medium microplane. Shredding the food processor yields pieces that are too chunky. Read More 03/03/2019 Made this recipe back in 2017 and it was a party favorite. Fine. This is the second time I've done it, but this time I can keep everything to myself. :) Read More 02/07/2019 This is the best wet carrot cake ever!!!! THE ONLY THING WRONG WITH THE RECIPE IS THE TIME TO BAKE. If I'd baked the two pans for an hour, they'd have been burned to a crisp. In my thermador oven, the cakes took about 45-50 MIN. On 11/19/2018 Has anyone tried to make it without the pecans? We have a peanut allergy! On 04/02/2018 This cake was super awesome!! I made it for Easter. I realized at the last minute that there were 9 2 inch deep pans – mine was 8 1/2 x 1 1/2 deep-throwers too in the supermarket. Luckily, there's a package of 3. So I split the dough and a 3 layer cake. I also added 3/4 cups of golden raisins, which add nice texture. I baked the cakes for about 37 minutes each. I had to bake 2 batches because I couldn't fit all 3 in the oven at once. There was definitely enough frosting to cover all 3 cakes. The 3 layer cake was made with a nice presentation and so there was frosting in every bite. My husband, who is a big fan of magnolia carrot cake loved this and said it was the best carrot cake I've ever had!!!! Read More 03/20/2018 Every time I do this, it's a huge success. Absolutely delicious Read more 06/28/2017 It says it's not very sweet, but it uses a total of 4 cups of sugar. I haven't tried it yet, but it looks incredibly sweet. Read more 04/05/2017 Has anyone tried this recipe with gluten-free flour? Read © Copyright 2021 foodandwine.com. All rights reserved. The from 01/01/2021 points to an external website that may or may not comply with the accessibility guidelines.

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