

Carrot Cake

Makes 1 (8-inch) cake

Cake Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon kosher salt
- 1 teaspoon ground ginger
- ½ teaspoon baking soda
- ½ teaspoon ground nutmeg
- 1¼ cups granulated sugar
- 1 cup vegetable oil
- ⅔ cup firmly packed light brown sugar
- ½ cup whole buttermilk, room temperature
- 4 large eggs, room temperature
- 1 tablespoon vanilla extract
- 2½ cups lightly packed finely grated carrots (5 to 6 carrots)
- ½ cup finely chopped toasted pecans
- ⅓ cup sweetened flaked coconut
- ⅓ cup chopped dried pineapple
- Cream Cheese Frosting (recipe follows)

Garnish

- Finely chopped carrots
 - Toasted pecans
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Cream Cheese Frosting

Makes about 6 cups

- 2 (8-ounce) packages cream cheese, softened
- ¾ cup unsalted butter, softened

- 2 teaspoons vanilla extract
 - ½ teaspoon kosher salt
 - 7½ cups confectioners' sugar
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Instructions

1. Preheat oven to 350°F. Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a medium bowl, whisk together flour, baking powder, cinnamon, salt, ginger, baking soda, and nutmeg.
3. In a large bowl, whisk together granulated sugar, oil, brown sugar, buttermilk, eggs, and vanilla. Gradually add flour mixture, whisking just until combined. Fold in grated carrots, pecans, coconut, and pineapple. Divide batter among prepared pans (about 2 cups each).
4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks.
5. Place 1 cooled cake layer on a serving plate. Spread 1 cup Cream Cheese Frosting on top. Place second cake layer on frosting, and spread 1 cup frosting on top. Top with remaining cake layer. Spread remaining frosting on top and sides of cake. Using a large offset spatula and turntable, texture top and sides of cake as desired. Garnish with carrots and pecans, if desired. Refrigerate until ready to serve.

