



Carrot Cake

From the Sensenig's Cookbook

Ingredients:

CAKE

- Nonstick vegetable oil spray
- ½ cup golden raisins (optional)
- 3 tablespoons dark rum (optional)
- 1 cup chopped walnuts
- 1 pound carrots, peeled, coarsely grated
- 1 cup buttermilk, room temperature
- 2½ cups all-purpose flour
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- ½ teaspoon freshly grated nutmeg
- 2 teaspoons baking powder
- 1½ teaspoons kosher salt
- ¾ teaspoon baking soda
- 4 large eggs, room temperature
- 1 cup granulated sugar
- ¾ cup (packed) dark brown sugar
- 2 teaspoons vanilla extract
- ¾ cup vegetable oil

Frosting and Assembly

- 12 ounces cream cheese, room temperature
- ¾ cup (1½ sticks) unsalted butter, room temperature
- 1 teaspoon vanilla extract
- Generous pinch of kosher salt
- 4 cups powdered sugar
- Candied Carrot Coins (optional)

Instructions:

CAKE

Step 1

- Preheat oven to 350°. Lightly coat two 9"-diameter cake pans with nonstick spray. Line bottoms with parchment paper
- rounds; lightly coat rounds with nonstick spray. If using raisins and rum, heat together in a small saucepan over low just
- until warm, about 2 minutes. Remove from heat and let sit until liquid is absorbed and raisins are plump, 15–20 minutes.

Step 2

- Meanwhile, toast walnuts on a rimmed baking sheet, tossing once, until golden brown, 8–10 minutes; let cool. Combine
- carrots and buttermilk in a medium bowl.

Step 3

- Whisk flour, cinnamon, ginger, nutmeg, baking powder, salt, and baking soda in a large bowl. Using an electric mixer on
- high speed, beat eggs, granulated sugar, brown sugar, and vanilla extract until pale and thick, about 4 minutes. Reduce
- speed to medium-low and gradually stream in oil. Add dry ingredients in 3 additions, alternating with carrot mixture in 2

- additions, beginning and ending with dry ingredients; mix until smooth. Fold in raisins, if using, and walnuts with a
- rubber spatula. Scrape batter into prepared pans.

Step 4

- Bake cakes, rotating pans halfway through, until a tester inserted into the center comes out clean, 35–45 minutes.
- Transfer pans to a wire rack and let cakes cool 10 minutes. Run a knife around sides of cakes and invert onto wire rack;
- remove parchment. Let cool completely.

FROSTING AND ASSEMBLY

Step 5

- Using an electric mixer on high speed, beat cream cheese and butter in a medium bowl until smooth, about 1 minute.
- Beat in vanilla extract and salt. Reduce speed to low and gradually mix in powdered sugar. Increase speed to high and
- beat frosting until light and fluffy, about 2 minutes.

Step 6

- Place 1 cake, domed side down, on a platter. Spread $\frac{3}{4}$ cup frosting evenly over top. Place remaining cake, domed side
- down, on top. Spread top and sides with $1\frac{1}{4}$ cups frosting and chill 30 minutes to let frosting set. Spread remaining
- frosting over top and sides, swirling decoratively. Top with Candied Carrot Coins, if desired.

Notes:

Source:

bon appétit's Best Carrot Cake