



## Easy Carrot Cake

Serving: 10-12

Preparation Time: 30 minutes

Cooking Time: 50-55

### Ingredients:

- 1 ½ cup all-purpose flour
- 1 ½ tsp. ground cinnamon
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- ¼ tsp. all spice seasoning
- 1 cup pecans or walnuts, chopped
- ½ cup dried cranberries or raisins
- ¾ cup vegetable oil
- ¾ cup brown sugar or coconut sugar
- ¾ cup granulated sugar or replace for ½ cup of truvia
- 3 large eggs or replace each egg for ¼ of applesauce
- 3 carrots, peeled and shredded

### Instructions:

1. Preheat oven to 350 degrees.
2. Grease and flour a 9” round cake pan (or a 6x3” if making my lamb cake.)

3. Cut circle out of parchment, then place in bottom of pan and grease.
4. Add dry ingredients to a large mixing bowl.
5. Add wet ingredients one a at time, whisking slowly to combine.
6. Fold mixture into carrots until all the ingredients are incorporated.
7. Bake until center of cake back when lightly pressed, 50 to 55 minutes. Let it cool for 30 minutes, then carefully flip cake and transfer to a wire rack; let it cool completely.

### For the Buttercream:

#### Ingredients:

- 6 oz. cream cheese, softened (replace for Vegan)
- 6 tbsp. butter, softened (replace for vegan)
- 2-3 cups confectioners’ sugar
- 2 tsp lemon juice
- 1 tsp vanilla
- 1-2 splash of milk if needed (I used almond milk)

### Instructions:

Combine cream cheese and butter. Cream for a few minutes using an electric or hand mixer. Add the rest of the ingredients and mix until smooth. If you are decorating the cake with a special decoration, I suggest you adjust the consistency based on your needs.

