

Carrot Cake with Cream Cheese Frosting

*From the Kitchen of Lynne Gassiraro (*Inspired by Silver Palate)*



Cake:

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| 3 cups unbleached all-purpose flour | 1 Tbsp vanilla extract |
| 2 cups sugar | 2 (heaping) cups fresh carrot puree*
(about 1.5lbs raw carrots) |
| 1 teaspoon salt | 1 cup of drained crushed pineapple |
| 1 Tbsp baking soda | 1 cup chopped walnuts |
| 1 Tbsp good quality cinnamon | 1 1/2 cups sweetened, shredded coconut |
| 1 cup vegetable oil | |
| 4 large eggs | |

Frosting:

- 16 oz cream cheese, at room temperature (can use lite, but not fat free)
- 1 stick butter, room temp (not lite butter)
- 6 cups + of confectioners' sugar
- 2 teaspoons vanilla extract
- 4 Tbsp lemon juice (about 1 lemon)

Method

1. Preheat oven to 350°F. Spray (and flour) two 9 inch cake pans or other types (see note).
2. Sift dry ingredients into a standing mixer bowl- stir to combine.
3. Measure oil in a 2c measuring cup, add eggs and vanilla and mix lightly with a fork.
4. Add egg mixture to the dry ingredients. Beat well, scraping down sides as needed. Batter will be thick and sticky.
5. Stir in pureed carrots then increase mixer speed and beat until well combined.
Beat in walnuts, then mix in pineapple and coconut until thoroughly combined.
6. Pour batter into prepared pans. Set on the middle rack of oven and bake for 45-50 minutes (shift positions of cakes front-to-back if necessary about halfway through), until edges have pulled away from sides and a toothpick or sharp knife tip inserted into the center of the cake comes out clean. Cool on a cake rack 10 minutes before removing from pans.

Let cakes cool completely before frosting. When cool can wrap in plastic and frost later.

To prepare frosting- In a standing mixer beat room temperature butter and cream cheese until thoroughly combined. Beat in lemon juice and vanilla beating well. Slowly sift in the confectioners sugar and beat until mixture is free of lumps. Add more sugar if necessary to get spreading consistency. *For best results chill frosting before using.*

Cook's notes:

* Make carrot puree in advance- wash, trim and peel 1.5 lb- 2lb of carrots, steam in microwave in a covered glass bowl for 7-8m or until very tender then puree in food processor (can freeze any leftover carrots in freezer bag).

*Frosting recipe is 1 ½ times the original. I've added up to 8c sugar to get it to proper consistency, *it needs to chill to firm up*.

Can add raisins to the cake you'd like

Can use 8" pans and make a 3 layer cake, use a 9x13, Bundt, loaves or cupcakes/muffins

*This recipe is Silver Palate but I significantly "lightened" it and rewrote the recipe.

This iteration was quite successful however---

?? Try reducing the sugar a bit more- maybe to 1 ½ (original recipe is 3c!), increase the carrots to a heaping 2 ½ c (original was only 1 1/3) and reduce oil to 3/4c (original is 1 ½ c).

(Original also had 1 ½ c nuts and only 3/4c pineapple and called for unsweetened coconut, which is hard to find)