

Choco Fever Dream

Carrot Cake – Irresistibly Delicious

20 min Prep time	**40 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] 2 tsp ground cinnamon
- [ ] ¼ tsp ground nutmeg
- [ ] 1 cup brown sugar
- [ ] ½ cup granulated sugar
- [ ] 1 cup vegetable oil
- [ ] 4 large eggs, room temperature
- [ ] 2 cups finely grated carrots
- [ ] ½ cup crushed pineapple, drained (optional)
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] ½ cup chopped walnuts, toasted (optional)

Cream Cheese Frosting

- [ ] 8 oz cream cheese, softened
- [ ] ¼ cup unsalted butter, softened
- [ ] 2 cups powdered sugar, sifted
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C). Grease and line two 9-inch round cake pans; set aside.
2. In a medium bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg. quick & easy tip: sift the dry mix to avoid lumps.
3. In a large bowl, beat brown sugar, granulated sugar, and oil until smooth. Add eggs one at a time, beating well after each.
4. Stir in vanilla, lemon zest, and grated carrots (and pineapple if using) until evenly distributed.
5. Gradually add the dry ingredients to the wet mixture, folding gently with a spatula – avoid overmixing.
6. Fold in toasted walnuts if desired, then divide batter evenly between the prepared pans.
7. Bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean. Let cakes cool in the pans for 10 minutes, then transfer to a wire rack.
8. While the cakes cool, make the frosting: beat cream cheese and butter together until fluffy, then add powdered sugar, vanilla, and lemon juice, beating until smooth.

9 Once the layers are completely cool, place one layer on a serving plate, spread a generous layer of frosting, top with the second layer, and frost the top and sides.

10 Garnish with extra walnuts or a dusting of cinnamon. Slice and enjoy – or share with friends, remembering to Mia's gentle advice.

Nutrition per serving

420 kcal	5 g	50 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks thick, add a splash of milk or orange juice to loosen it.
- For extra moisture, wrap the cooled cake in plastic wrap and refrigerate overnight before frosting.
- Frosting can be made a day ahead; store it in the fridge and bring to room temperature before spreading.