

RECIPE

CARROT CAKE

INGREDIENTS:

For the cake:

- 2 cup granulated sugar
- 1 1/3 cup vegetable oil
- 3 x-large eggs, at room temperature
- 1 tsp vanilla extract
- 2 1/2 cup all purpose flour, plus 1 tablespoon
- 2 tsp ground cinnamon
- 2 tsp baking soda
- 1 1/2 tsp kosher salt
- 1 cup chopped walnuts
- 1 lb carrots, grated
- 1/2 cup fresh pineapple, diced - plus extra for decoration

For the cream cheese frosting:

- 3/4 lb cream cheese, room temperature
- 1/2 lb unsalted butter, room temperature
- 1 tsp vanilla extract
- 1 lb confectioners' sugar

DIRECTIONS:

Preheat the oven to 350 degrees. Butter 2 (8-inch) round cake pans and line them for parchment paper. Then butter and flour the pans.

In a stand mixer fitted with a paddle attachment beat the sugar, oil and eggs together until light yellow then add in the vanilla extract. In another mixing bowl, sift together 2 1/2 cups flour, cinnamon, baking soda and salt. With the mixer on low speed, add the dry ingredients to the wet ingredients in batches. Mix well until all the flour mixture is combined. Turn off the mixer. Toss the chopped walnuts in the extra tablespoons of flour then add the walnuts, carrots and pineapple to the batter and fold in to mix well.

Divide the batter equally between the 2 pans. Bake for 55 minutes, or until toothpick inserted into the center comes out clean. Allow the cakes to cool completely in the pans. Take them out and set over a wire rack.

To make the frosting, mix the cream cheese, butter and vanilla in a bowl of an electric mixer fitted with a paddle attachment until just combined. Add the confectioners' sugar and mix until smooth.

On a cake plate, place 1 layer of cake flat side down. With a large serrated knife shave off a thin slice of the top of the first layer so that the second layer will sit flat. Spread some of the frosting on the first layer and then top with the 2nd layer of cake. At this point it would be great to take 4 pieces of parchment paper and stick them under the sides of the cake bottom slightly so as to not get frosting on the cake plate. Continue to frost until the cake is covered and decorate with fresh pineapple on top.