

# Carrot Cake with Cream Cheese Frosting

Recipe By *Estee Kafra*



Cooking and Prep:  3 h

Serves:  16

Contains:     

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

This is one of my favorite combinations: carrot cake + cream cheese! Perfect for any occasion.

## Ingredients (18)

### Carrot Cake

- 3 eggs
- 1 cup oil
- 1 and 1/2 teaspoons **Gefen Vanilla Extract**
- 1 and 3/4 cups flour
- 1/2 cup sugar
- 1/2 cup packed brown sugar

- 1 and 1/4 teaspoons baking soda
- 1 and 1/2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 2 cup grated carrots
- 1/2 cup chopped pecans
- 1/2 cup sweetened coconut flakes

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### Cream Cheese Frosting

- 1/2 cup unsalted butter, at room temperature
- 3/4 cup cream cheese, at room temperature
- 1 and 1/2 cups icing sugar
- 1 teaspoon **Gefen Vanilla Extract**

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### Garnish (optional)

- walnut halves
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## Start Cooking

### For the Carrot Cake

1. Preheat oven to 350 degrees Fahrenheit.
2. In a bowl of an electric mixer, beat eggs, oil and vanilla extract. In another bowl, combine all the dry ingredients. Slowly add into the wet ingredients and mix. Add carrots, nuts and coconut. Mix for only 20 seconds more, just to combine.
3. Pour the batter into a well-greased eight-inch pan (round or square) and bake 40 minutes, or until a toothpick inserted into the centre comes out clean. Cool completely.

Note:

The trick to this carrot cake is the carrots themselves. They must be grated to a very fine consistency, using the small, fine holes on the grater or the blade attachment on your food processor.

### **For the Frosting**

1. Mix all ingredients together until creamy.

### **To Assemble**

1. Cut the cake in half horizontally and place one cake layer on a platter. Spread a cupful of the frosting over the cake and top with the second cake layer.
2. Spread the remaining frosting on the top and sides of the cake.
3. Garnish with walnut halves if desired.