TAYLOR & COLLEDGE

Carrot Cake with Vanilla Cream Cheese Frosting



Preparation: 90 mins
Portions: 10-12 Portions

Ingredients

For the carrot cake

400 g Plain Flour
1 tbsp Baking Powder
0.5 tsp Salt
2 tsp Ground Cinnamon
2 tsp Ground Ginger
0.5 tsp Ground Nutmeg
4 Large Eggs
250 g Granulated Sugar
280 g Unsalted butter (melted)
2 tsp Taylor & Colledge Vanilla Bean Extract
340 g Carrots
1 tbsp Baking Soda

For the frosting

120 g Unsalted butter
120 g Icing Sugar
2 tsp Taylor & Colledge Vanilla Bean Extract
300 g Cream Cheese

For decoration

Edible Flower Petals
25 g Walnuts
25 g Pecan Nuts

Preparation

1. Preheat the oven to 180°C (350°F).
2. Grease three 20 cm round cake pans with butter and line them with parchment paper.
3. For the Carrot Cake batter, whisk together the flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg in a medium bowl.
4. In a separate large bowl, beat the eggs and sugar on medium-high speed until the mixture becomes pale, fluffy, and doubles in volume (about 5 minutes).
5. Slowly drizzle in the melted butter while continuing to mix, then add the vanilla extract.
6. Reduce the mixer speed to low, and gradually add most of the flour mixture (leaving behind 1 dl), mixing until just combined.
7. Toss the grated carrots in the remaining flour mixture to coat them, then gently fold the carrots into the batter.

8. Divide the batter evenly between the prepared cake pans and smooth the tops with a spatula.
9. Bake for 35 to 40 minutes, or until the cakes rise and a toothpick inserted into the center comes out clean.
10. Place the pans on a baking rack to cool for 10 minutes, then carefully remove the cakes from the pans and allow the cakes to cool completely.
11. For the frosting beat the softened butter, icing sugar, and vanilla extract in a mixing bowl on medium speed for about 5 minutes until white and creamy. Add the cream cheese and mix until well combined and smooth. Fill in Piping bag with a round nozzle.
12. Once the cakes are completely cooled, pipe the frosting frosting on top of one cake. Repeat with the second and the third cake and frost the top and sides of the cake with the remaining frosting.
13. Garnish with edible flowers and chopped walnuts or pecans before serving.