Spiced Carrot Cake with Cream Cheese Frosting

From Executive Chef Matt Chappell

Ingredients:

Cake:
2.5C all purpose flour
1C granulated sugar
1C dark brown sugar, packed
1.5 tsp baking soda
1 tsp baking powder
1 tsp salt
2 tsp ground cinnamon
.5 tsp ground nutmeg
1C vegetable oil
.5C unsalted butter, melted (1 stick)
4ea large eggs
1 tbl vanilla extract
3C carrots, grated fine

Frosting:
.5C unsalted butter, softened (1 stick)
8oz cream cheese, softened
1 tsp vanilla extract
.25 tsp salt
4C powdered sugar

Directions:

1. Preheat oven to 350F (175C) and prepare a glass 13 x 9 inch pan or two 8-inch pans by lining the bottoms with parchment paper and lightly greasing and flouring the sides.
2. In a large bowl, whisk together flour, sugars, baking powder, baking soda, salt, cinnamon, and nutmeg.
3. Add your canola oil and melted butter and stir well (batter will be pretty stiff and thick at this point).
4. Add eggs, one at a time, stirring well after each addition.
5. Stir in vanilla extract.
6. Stir in carrots until ingredients are well-combined.
7. Evenly divide carrot cake batter into prepared baking pans and bake at 350F for 40 minutes (toothpick inserted in center should come out mostly clean with only a few moist crumbs).
8. Allow carrot cake to cool in the pans for 10 minutes, then run a knife around the edge and invert onto cooling rack to cool completely.

Frosting:

1. Combine butter and cream cheese in a large bowl and use an electric mixer to beat until creamy, well-combined, and lump-free.
2. Add vanilla extract and sprinkle salt into the bowl and stir well to combine.
3. With mixer on low, gradually add powdered sugar until ingredients are completely combined (be sure to scrape the sides and bottom of a bowl with a spatula).
4. Once your cake has cooled completely, cover with frosting.

Makes: 1 9x13" cake
or two 8" round cakes
Cost: $1.07/serving

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