

75 Carrot Cake Recipes



Carrot Cake Recipes

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Classic Carrot Cake Recipes

1. Rich Carrot Cake

Serves 12

What you'll need:

2 cups whole wheat pastry flour
2 1/2 teaspoons baking powder
1 1/2 teaspoons cinnamon
3/4 teaspoon fine grain sea salt
3/4 cup finely chopped walnuts
4 ounces unsalted butter, heated until just melted
1/2 cup dried dates, seeded and finely chopped into a paste
3 ripe bananas (1 1/4 cups), mashed well
1 1/2 cups grated carrots (about 3 medium)
1/2 cup plain Greek yogurt (2% or low-fat is ok)
2 eggs, lightly whisked
6 ounces cream cheese, room temperature
3 tablespoons agave nectar or maple syrup (or to taste)

What to do:

Preheat oven to 350 F. Butter a 9x5x3 / 8-cup loaf pan (or 8x8 cake pan) and line it with parchment paper.

Sift together the flour, baking powder, cinnamon, and salt. Stir in the walnuts and set aside.

Stir the dates into the melted butter, breaking up the dates a bit.

In a separate bowl combine the bananas and carrots. Stir in the date-butter mixture, breaking up any date clumps as you go. Whisk in the yogurt and the eggs. Add the flour mixture and stir until everything just comes together. Spoon into the prepared pan. Bake for about 50 - 60 minutes or until a toothpick tests clean in the center

of the cake - it'll be less if you are using a standard cake pan.
Remove from oven and let cool.

While the cake is baking whip together the cream cheese and agave nectar. Taste. If you like your frosting sweeter adjust to your liking. When the cake has completely cooled frost the top of the cake with an offset spatula.

2. Easy Carrot Cake

Serves 5

What you'll need:

2 cups sugar
1/2 cup butter
4 eggs, beaten
3 cups self-rising flour
2 teaspoons ground cinnamon
2 cups grated carrot
1/2 cup chopped cashew nuts

What to do:

In a large mixing bowl combine sugar, oil, and eggs; beat well.

Blend in flour and cinnamon.

Add carrots and chopped cashew nuts stirring until well blended.

Pour into a greased and floured pan.

Preheat the oven for 350 F.

Bake 1 hour.

3. Carrot Cake with a Hint of Coconut & Pineapple

Serves 16

What you'll need:

Cake:

3 cups unbleached all-purpose flour
2 cups sugar
1 teaspoon salt
1 Tbsp baking soda
1 Tbsp cinnamon
1 1/2 cups olive oil or grapeseed oil
4 large eggs, lightly beaten
1 Tbsp vanilla extract
1 1/2 cups shelled walnuts, chopped (more whole or chopped for topping)
1 1/2 cups sweetened, shredded coconut
2 cups of finely grated carrots
1 cup of drained crushed pineapple

Frosting:

8 oz cream cheese, at room temperature
6 Tbsp unsalted butter, room temp
2 1/2 cups of confectioners' sugar
1 teaspoon vanilla extract
2 Tbsp lemon juice

What to do:

Preheat oven to 350°F. Butter two 9 inch cake pans. Cut out rounds of wax paper and place at bottoms of cake pans. Butter the top of the wax paper rounds.

Sift dry ingredients into a bowl. Add oil, eggs, and vanilla. Beat well. Fold in chopped walnuts, coconut, carrots and pineapple.

Pour batter into pans. Set on the middle rack of oven and bake for 45-50 minutes (shift positions of cakes front-to-back if necessary about halfway through), until edges have pulled away from sides and a toothpick or sharp knife tip inserted into the center of the cake comes out clean. Cool on a cake rack.

To prepare frosting, cream together the cream cheese and butter in a mixing bowl. Slowly sift in the confectioners' sugar and beat until mixture is free of lumps. Stir in vanilla and lemon juice.

Once cakes have cooled, frost. Sprinkle top with chopped walnuts or arrange walnut halves in a crown around the top.

4. Moist Carrot Cake

Serves 18

What you'll need:

For the Cake:

2 cups all-purpose flour
1/2 cup granulated sugar
1/2 cup packed brown sugar
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1/2 cup apple butter
1/2 cup vegetable oil
1 tablespoon vanilla extract
2 large eggs
2 large egg whites
3 cups shredded carrot
Cooking spray

For the Cream Cheese Frosting:

1/2 cup (4 ounces) block-style fat-free cream cheese, chilled
1/4 cup butter or stick margarine, softened
1 teaspoon grated lemon rind
1 teaspoon vanilla extract
3 1/2 cups powdered sugar

What to do:

For the Cake:

Preheat oven to 350 F.

Lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 5 ingredients (flour through salt); make a well in center of mixture. Combine apple butter and next 4 ingredients (apple butter through egg whites) in a large bowl; stir well with a whisk. Add apple butter mixture to flour mixture, stirring just until moist. Fold in carrot.

Pour batter into 2 (8-inch) round cake pans coated with cooking spray. Bake at 350 F for 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes on a wire rack; remove from pans. Cool completely on wire rack.

Place 1 cake layer on a plate; spread with 2/3 cup frosting, and top with remaining cake layer. Spread the remaining frosting over top and sides of cake. Store cake loosely covered in refrigerator.

For the Cream Cheese Frosting:

Beat the first 4 ingredients at medium speed of a mixer until smooth. Lightly spoon sugar into dry measuring cups, and level with a knife. Gradually add sugar to butter mixture; beat at low speed just until blended (do not overbeat).

5. Not too Sweet Carrot Cake

Serves 4

What you'll need:

For the Carrot Cake:

2 1/3 cups all-purpose flour
2 1/4 cups sugar
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cinnamon
1 1/2 teaspoons salt
4 eggs
3 cups grated carrot (about 4 medium/large carrots)
1 1/2 cups canola oil
3/4 cup chopped nuts (walnuts or pecans)

For the Cream Cheese Frosting:

2 8-oz. packages of cream cheese, softened
1/2 cup butter (one stick), softened
1 teaspoon vanilla extract
2 1/2 cups powdered sugar, sifted

What to do:

For the Carrot Cake:

Preheat oven to 350 degrees F. Butter and flour two 9-inch or three 8-inch cake pans.

In a large bowl, sift together first six ingredients. Stir in oil then stir in eggs, one a time. Add carrots and stir until well blended then add

nuts.

Divide batter between two 9-inch or three 8-inch cake pans and bake in preheated oven, 30-35 minutes for the 8-inch pans or 35-45 minutes for the 9-inch pans.

Cakes are done when a toothpick inserted the center comes out clean. Let cakes cool in pans on a wire rack for ten minutes, then remove cakes from pans and let cool completely before frosting.

For the Cream Cheese Frosting:

With an electric mixer, cream together cream cheese and butter until light and fluffy. Add powdered sugar and blend until well combined. Blend in vanilla extract. Use immediately or refrigerate, covered, until ready to use. If refrigerated, the frosting will need to be brought to room temperature before using (after frosting is at room temp, beat with mixer till smooth).

6. Carrot Cake with Tangy Orange Frosting

Serves 12

What you'll need:

For the cake:

2 1/4 cups unbleached all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoons ground nutmeg
3/4 cup olive oil
1/4 cup buttermilk
2/3 cup brown sugar, lightly packed
2/3 cup granulated sugar
3 large eggs
2 teaspoons orange zest
2 teaspoons pure vanilla
3 cups grated carrots
1 cup chopped walnuts

For the frosting:

6 ounces cream cheese
6 ounces goat cheese
2 teaspoons freshly grated orange zest
1 teaspoon pure vanilla extract
3 cups confectioners' sugar
Whole walnuts, to garnish

What to do:

Preheat the oven to 375°F and place a rack in the center of the oven.

Grease two 8-inch cake pans and line both with a round of parchment paper.

In a medium mixing bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon and nutmeg. Using an electric mixer on medium-low, combine the olive oil, buttermilk, sugars, eggs, orange zest and vanilla. Slowly add the dry ingredients to the wet ingredients. With a spoon, fold in the grated carrots and walnuts.

Divide the batter equally between the two pans. Bake for 30-40 minutes, or until a cake tester inserted in the middle comes out clean. Remove the cakes from the oven and allow them to cool on a rack for 10 minutes, then carefully invert them out of the pans, peel off the parchment, and set them right side up to cool completely on the rack.

While the cakes are cooling, prepare the frosting. With an electric mixer on medium-low, combine the cream cheese, goat cheese, orange zest and vanilla. Slowly add the confectioners' sugar until the frosting reaches desired consistency.

To frost the cake, first spread a small dab of icing on the cake plate. Cut narrow strips of parchment or paper and place them in a grid on the cake plate, leaving the center open. They should be close enough together that the cake layer sits on top of the paper with no part of the diameter exposed directly to the plate.

Using a serrated bread knife, carefully carve off the domed top of one of the layers as evenly as possible. Center this first layer on the plate. Using an offset spatula, apply a "crumb coat": a thin layer of frosting meant to keep the crumbs down. (Refrigerate the layer at this point if the crumbs are coming up.)

Stir the frosting and place about 1/3 of it over the bottom cake layer. Spread the frosting with the spatula until even and smooth. Make sure that the frosting is thicker around the edges.

Place the second layer on top and apply a crumb coat. Refrigerate. Place about half of the remaining frosting around the sides of the cake, working the frosting around the edges. Spread the remaining frosting across the top of the cake, dipping the spatula in warm water and wiping it off between strokes to keep it warm and clean for a smoother finish.

Remove the strips one at a time, pulling it out in a straight line, parallel to the floor. Garnish the cake with walnuts, herbs, flowers etc

7. 'Famous' Carrot Cake

Makes 1 - 8x12 inch pan

What you'll need:

3 eggs
3/4 cup buttermilk
3/4 cup vegetable oil
1 1/2 cups white sugar
2 teaspoons vanilla extract
2 teaspoons ground cinnamon
1/4 teaspoon salt
2 cups all-purpose flour
2 teaspoons baking soda
2 cups shredded carrots
1 cup flaked coconut
1 cup chopped walnuts
1 (8 ounce) can crushed pineapple with juice
1 cup raisins

What to do:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x12 inch pan.

In a medium bowl, sift together flour, baking soda, salt and cinnamon. Set aside.

In a large bowl, combine eggs, buttermilk, oil, sugar and vanilla. Mix well. Add flour mixture and mix well.

In a medium bowl, combine shredded carrots, coconut, walnuts, pineapple and raisins.

Using a large wooden spoon or a very heavy whisk, add carrot mixture to batter and fold in well.

Pour into prepared 8x12 inch pan, and bake at 350 degrees F (175 degrees C) for 1 hour. Check with toothpick.

Allow to cool for at least 20 minutes before serving.

8. Best Carrot Cake

Makes 2 - 10 inch round layers

What you'll need:

6 cups grated carrots
1 cup brown sugar
1 cup raisins
4 eggs
1 1/2 cups white sugar
1 cup vegetable oil
2 teaspoons vanilla extract
1 cup crushed pineapple, drained
3 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
4 teaspoons ground cinnamon
1 cup chopped walnuts

What to do:

In a medium bowl, combine grated carrots and brown sugar. Set aside for 60 minutes, then stir in raisins.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 10 inch cake pans.

In a large bowl, beat eggs until light. Gradually beat in the white sugar, oil and vanilla. Stir in the pineapple. Combine the flour, baking soda, salt and cinnamon, stir into the wet mixture until absorbed. Finally stir in the carrot mixture and the walnuts. Pour evenly into the prepared pans.

Bake for 45 to 50 minutes in the preheated oven, until cake tests done with a toothpick. Cool for 10 minutes before removing from pan. When completely cooled, frost with cream cheese frosting.

9. Pineapple Carrot Cake

Makes 2 - 10 inch Bundt pans

What you'll need:

4 cups ground carrots
2 (15 ounce) cans crushed pineapple, drained
1 1/2 cups vegetable oil
3 cups white sugar
6 eggs
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
3 cups all-purpose flour
3 teaspoons baking soda
1/4 teaspoon salt
1 1/2 cups raisins

What to do:

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 10 inch Bundt pans. Sift together flour, baking soda and salt. set aside.

In a large bowl, combine carrots, pineapple, oil and sugar. Add eggs, cinnamon and nutmeg. Add flour mixture and mix well. Stir in raisins.

Pour into prepared greased and floured pans. Bake for 45 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool, then frost with cream cheese frosting.

10. Gran's Carrot Cake

Makes 1 - 9x13 inch pan

What you'll need:

2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
2 cups white sugar
1 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (15 ounce) can crushed pineapple, drained
2 cups carrots, grated
1 cup flaked coconut
1/2 cup butter
1 cup white sugar
1/2 cup buttermilk
1 teaspoon vanilla extract

What to do:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Sift together the flour, baking soda and cinnamon. Set aside.

In a large bowl, combine the sugar and oil until blended. Beat in the eggs one at a time, then stir in the vanilla. Stir in the flour mixture just until incorporated. Fold in the pineapple, carrots, coconut and walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. While still warm, poke holes in the cake with a fork.

For the glaze: In a saucepan, combine butter, sugar, buttermilk and vanilla. Bring mixture to a boil over medium heat, then reduce heat and cook for 5 minutes. Pour glaze over warm cake, then allow to cool completely.

11. Healthier Carrot Cake

Makes 1 9x13-inch cake

What you'll need:

4 eggs
3/4 cup vegetable oil
1 1/2 cups white sugar
2 teaspoons vanilla extract
2 cups whole wheat pastry flour
2 teaspoons baking soda
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
3 cups grated carrots
1 cup chopped pecans

1/4 cup butter, softened
1 (8 ounce) package Neufchatel cheese, softened
2 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

What to do:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch pan.

Beat together eggs, oil, white sugar, and 2 teaspoons vanilla extract in a large bowl. Mix in flour, baking soda, baking powder, salt, and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan.

Bake in preheated oven until a toothpick inserted into center of cake comes out clean, 40 to 50 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make frosting: Combine butter, Neufchatel cheese, confectioner's sugar, and 1 teaspoon vanilla extract. Beat until mixture is smooth and creamy. Stir in chopped pecans. Spread frosting over completely cooled cake.

12. Cranberry Carrot Cake

Makes 1 - 8 inch cake

What you'll need:

2 cups flour
2 teaspoons baking soda
1 tablespoon baking powder
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1 pinch salt
1 1/2 cups sugar
1 cup mayonnaise
3 eggs
2 teaspoons vanilla extract
2 cups grated carrots
1 (8 ounce) can crushed pineapple, with juice
1/2 cup chopped toasted pecans
3/4 cup dried cranberries

What to do:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 8 inch round cake pans. Whisk the flour, baking soda, baking powder, cinnamon, ginger, and salt in a bowl, and set aside.

Cream together the sugar, mayonnaise, eggs, and vanilla extract with an electric mixer until blended, scraping the bowl occasionally. Stir in the flour mixture, then fold in the carrots, pineapple, pecans, and cranberries. Divide evenly between the prepared cake pans.

Bake in preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pan for 10 minutes,

then remove from the pan, and allow to cool completely on a wire rack.

13. Lite Carrot Cake

Makes 1 -9x13 inch cake

What you'll need:

1 cup cake flour
1 cup whole wheat flour
1 cup packed brown sugar
1/2 cup white sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
3 eggs
1/3 cup vegetable oil
2/3 cup buttermilk
1 1/2 cups grated carrots

What to do:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch pan or two 9 inch round cake pans.

Separate eggs and beat egg whites until frothy, then continue whipping and gradually add 1/2 cup of the white sugar. Beat until stiff.

In a large bowl combine; the cake flour, wheat flour, brown sugar, baking powder, baking soda, and cinnamon, mix until blended. Add the oil and the buttermilk and mix well. Add the egg yolks and mix well. Fold in the egg whites and then the carrots. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 to 35 minutes. Cool and frost with your favorite Cream Cheese frosting using light cream cheese.

14. Delightful Carrot Cake

Makes 1 - 9x13 inch pan

What you'll need:

4 eggs
2 cups white sugar
3 (4 ounce) jars carrot baby food
1 teaspoon vanilla extract
1 1/2 cups vegetable oil
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
1 (8 ounce) can crushed pineapple, drained
1 cup chopped walnuts
1 cup raisins

What to do:

Preheat oven to 350 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, stir together the eggs, sugar, carrots, vanilla and oil. Combine the flour, baking soda, cinnamon and salt, stir into the carrot mixture. Fold in the pineapple, nuts and raisins. Pour into the prepared pan.

Bake for 45 to 50 minutes in the preheated oven, until cake springs back when lightly touched. When cool, frost with cream cheese frosting.

15. Auntie's Carrot Cake

Makes 1 - 3 layer 9 inch round cake

What you'll need:

2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1 teaspoon salt
1/2 cup unsweetened cocoa powder
4 eggs
1 teaspoon vanilla extract
1 1/2 cups vegetable oil
2 cups grated carrots
1 cup crushed pineapple with juice

1 (8 ounce) package cream cheese
1/2 cup butter
1 pound confectioners' sugar
1/2 cup flaked coconut
1 cup chopped walnuts

What to do:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans.

In a medium bowl, stir together the flour, sugar, baking soda, salt and cocoa, set aside. In another bowl, stir together the eggs, vanilla and oil. Stir in the dry ingredients until they are completely absorbed. Fold in the carrots and pineapple. Pour the batter evenly between the three prepared pans.

Bake for 30 minutes in the preheated oven, until a toothpick inserted comes out clean. To make the frosting, combine the cream cheese, butter and confectioners' sugar in a medium bowl. Beat until smooth, then stir in the coconut and nuts. Frost cake when cool.

16. Dreamy Carrot Cake

Serves 16

What you'll need:

3 cups all-purpose flour
1/2 cup white sugar
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon ground ginger
1 (20 ounce) can crushed pineapple in juice, drained and juice reserved
1 cup brown sugar
1 (8 ounce) carton egg substitute (such as Egg Beaters®)
2/3 cup vegetable oil
1 tablespoon vanilla extract
2 cups shredded carrots
1 cup shredded zucchini
1 cup raisins
3/4 cup confectioners' sugar

What to do:

Preheat oven to 350 degrees F (175 degrees C).

Grease a fluted tube pan (such as Bundt®).

Combine flour, white sugar, cinnamon, baking soda, baking powder, salt, and ginger in a large bowl.

Whisk drained pineapple, brown sugar, egg substitute, vegetable oil, and vanilla extract together in a separate bowl until smooth.

Stir pineapple mixture, carrots, zucchini, and raisins into flour mixture just until flour is moistened.

Pour batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted in the cake comes out clean, 55 to 65 minutes.

Cool in the pan for 10 minutes; remove cake from pan and cool completely on a wire rack, about 30 minutes.

Whisk reserved pineapple juice, 1 tablespoon at a time, with confectioners' sugar until a spreadable glaze forms. Drizzle over cooled cake.

17. Fabulous Carrot Cake

Serves 20

What you'll need:

1 1/2 cups butter, divided
1 cup packed brown sugar
1 cup granulated sugar
4 eggs
1 (20 ounce) can Crushed Pineapple, well drained
4 cups shredded carrots
1 cup Seedless Raisins
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon salt
1 (8 ounce) package cream cheese, softened
1 1/2 cups powdered sugar
1 teaspoon grated lemon peel
1 tablespoon lemon juice

What to do:

Beat 1 cup butter and sugars until light and fluffy in large bowl. Beat in eggs. Beat in crushed pineapple, carrots, raisins and vanilla.

Stir together flour, baking soda, cinnamon, ginger and salt in medium bowl. Gradually add to pineapple mixture and beat until well blended. Pour into 2 9-inch greased and floured cake pans.

Bake at 350 degrees F 40 minutes or until toothpick inserted comes out clean. Cool in pans 15 minutes. Remove from pans; cool completely on wire racks.

Beat cream cheese with remaining 1/2 cup butter until smooth. Beat in powdered sugar, lemon peel and juice until smooth. Spread frosting over cakes. Garnish with additional crushed pineapple and grated carrots, if desired.

18. Walnut Carrot Cake

Makes 1 -9 or 10 inch tube pan

What you'll need:

3 cups all-purpose flour
1 cup vegetable oil
1 1/2 cups confectioners' sugar
1 cup chopped walnuts
1 cup grated carrots
1 cup milk
6 eggs
1 teaspoon baking soda
1 teaspoon vanilla extract
3 teaspoons baking powder
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cardamom

What to do:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch tube pan.

Sift the flour, baking soda, and baking powder together and set aside.

Beat the eggs with the ground cinnamon, ground nutmeg, and ground cardamom together for 5 minutes. Stir in the confectioner's sugar and mix well. Beat in the vegetable oil and continue beating for 5 minutes.

Alternately add the flour mixture and the milk, 1 tablespoon at a time, to the egg mixture. With a spoon stir in the carrots and the walnuts. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour.

19. Memorial Day Carrot Cake

Makes 2 9-inch round cakes

What you'll need:

3 cups almond flour
2 teaspoons Celtic sea salt
1 tablespoon ground cinnamon
1 teaspoon baking soda
1 teaspoon ground nutmeg
5 eggs
1/2 cup agave nectar
1/4 cup grapeseed oil
3 cups grated carrots
1 cup raisins
1 cup walnuts

What to do:

Preheat oven to 325 degrees F (165 degrees C).

Generously grease 2 9-inch round cake pans.

Stir almond flour, sea salt, cinnamon, baking soda, and nutmeg together in a large bowl.

Beat eggs, agave nectar, and grapeseed oil together in a separate large bowl.

Stir carrots, raisins, and walnuts into the egg mixture.

Stir carrot mixture into flour mixture to form a batter; pour into prepared cake pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 35 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

20. Fragrant, Healthier Carrot Cake

Makes 1 - 9 inch Bundt cake

What you'll need:

3/4 cup whole wheat flour
3/4 cup cake flour
1/2 cup packed brown sugar
1 tablespoon ground cinnamon
1 tablespoon carob powder (optional)
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 tablespoons molasses
1/4 cup vegetable oil
2 eggs
1 orange, juiced and zested
1 1/2 teaspoons grated lemon zest
1/2 cup raisins
5 dried figs, chopped
2 tablespoons poppy seeds
2 cups grated carrots
1/4 cup chopped pecans

What to do:

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch Bundt pan.

In a large bowl, stir together the whole wheat flour, cake flour, brown sugar, cinnamon, carob, baking powder, baking soda and salt. Make a well in the center and pour in the molasses, oil, eggs and orange juice. Mix until the dry ingredients are moistened, then stir in the

orange zest, lemon zest, raisins, figs, poppy seeds, carrots and pecans until evenly distributed. Pour into the prepared pan.

Bake for 1 hour and 10 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean. Cool for 30 minutes before removing from the pan.

21. Vegetarian Carrot Cake

Makes 1 - 8 inch round pan

What you'll need:

3 teaspoons lemon juice
1 1/4 cups milk
2/3 cup vegetable oil
2 teaspoons orange zest
3/4 cup packed brown sugar
3 teaspoons vanilla extract
1 1/2 cups whole wheat flour
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
1 1/2 cups grated carrots
1/2 cup chopped walnuts

What to do:

Preheat oven to 350 degrees F (175 degrees C). Butter an 8 inch springform pan. In a small bowl, add lemon juice to milk. Stir together and let stand 5 minutes. Sift flour, baking powder, cinnamon, cloves and salt together and set aside.

In a large bowl, cream oil, orange zest and brown sugar. Add sour milk and vanilla. Add flour mixture and beat until smooth. Stir in the grated carrots and chopped nuts.

Pour the batter into an 8 inch springform or other deep 8 inch pan. Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted into the cake comes out clean. Allow to cool.

22. Swiss Carrot Cake

Serves 12

What you'll need:

5 egg yolks
1 1/4 cups white sugar
1 1/2 cups finely chopped almonds
2 cups grated carrots
1 lemon, zested and juiced
2/3 cup all-purpose flour
1 1/2 teaspoons baking powder
5 egg whites
1 pinch salt
1 lemon, juiced
1 cup confectioners' sugar, or as needed

What to do:

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square baking dish or 9 inch Bundt pan.

In a large bowl, whip egg yolks and sugar with an electric mixer until light and fluffy. Stir in the almonds, carrots, 1 lemon's juice and zest, flour and baking powder. In a separate bowl with a clean beater, whip egg whites with a pinch of salt until they can hold a peak. Fold egg whites into the carrot batter. Pour into the prepared cake pan.

Bake for 50 minutes, or until a small knife inserted into the center comes out clean. For icing, mix the remaining lemon's juice with confectioners' sugar until it can be drizzled easily from a spoon. Pour

over the cake while warm or cooled. If making in a Bundt pan, remove from the pan before glazing.

23. Fourteen K Carrot Cake

Makes 1 -9x13 inch cake

What you'll need:

2 cups sifted all-purpose flour
2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
2 teaspoons ground cinnamon
2 cups white sugar
1 1/2 cups vegetable oil
4 eggs
2 (4.5 ounce) jars carrot baby food
1/2 cup crushed pineapple, drained
1/2 cup chopped walnuts
1/2 cup flaked coconut

What to do:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch cake pan.

Mix together the flour, baking powder, baking soda, salt, ground cinnamon. Stir in the white sugar. Add the oil and the eggs and mix well. Stir in the carrots, pineapple, chopped nuts, and the coconut. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes or until a toothpick inserted in the center comes out clean.

24. Spicy Carrot Cake

Makes 1 cake

What you'll need:

1 (18.25 ounce) package spice cake mix
1 (10.75 ounce) can condensed tomato soup
3/4 cup water
2 eggs
1/3 cup canola oil
1/2 cup shredded carrot
1/3 cup chopped pecans (optional)
1 cup confectioners' sugar
2 tablespoons lemon juice

What to do:

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 10-inch Bundt® pan.

In a bowl, mix together the cake mix, tomato soup, water, eggs, canola oil, carrot, and pecans until the mixture forms a smooth batter. Pour the batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the middle of the cake comes out clean, about 45 minutes. Invert the pan and turn the cake out onto a cooling rack; cool to room temperature.

In a bowl, mix together the confectioners' sugar with lemon juice until smooth; drizzle glaze over cake.

25. Citrus Carrot Cake

Makes 9 x 13 inch cake

What you'll need:

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
4 eggs
2 tablespoons orange zest
1 tablespoon lemon zest
2 tablespoons orange juice
3 tablespoons fresh lemon juice
4 cups grated carrots
1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup coarsely chopped walnuts
1 cup raisins

What to do:

Stir together the flours, baking powder, cinnamon, and salt.

In a large bowl, cream the butter or margarine with the sugars. Beat in the eggs, and then the citrus peels and juices. Stir in the carrots. Beat the flour mixture into the carrot mixture. Stir in the walnuts and raisins. Turn the batter into a greased and floured tube pan.

Bake at 350 degrees F (175 degrees) for about 90 minutes, or until it tests done with a toothpick. Transfer to a rack to cool.

26. Mother's Carrot Cake

Makes 1 - 9 x 13 inch cake

What you'll need:

6 carrots, quartered
2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1/2 teaspoon salt
3 eggs
2 teaspoons ground cinnamon
3/4 cup vegetable oil
2 teaspoons vanilla extract
3/4 cup buttermilk
1 (8 ounce) can crushed pineapple with juice
1 (3.5 ounce) package flaked coconut
1 cup chopped walnuts
1/2 (8 ounce) package cream cheese, softened
1/4 cup butter
1 teaspoon vanilla extract
2 cups confectioners' sugar

What to do:

In a small saucepan, cover carrots with water. Bring water to a boil and cook until tender, about 15 minutes. Let cool and mash.

In a large mixing bowl, beat eggs. Add vegetable oil, buttermilk, 2 cups white sugar and 2 teaspoons vanilla. Add flour, baking soda, ground cinnamon and salt. Mix in pineapple, 2 cups mashed carrots, nuts and coconut.

Pour into paper towel-lined 13 x 9 x 2-1/2 inch pan.

Bake at 350 degrees F (175 degrees C) for 55 minutes, or until cake tests done.

Place cake on a plate, and allow to cool completely before frosting.
To Make Frosting: Combine cream cheese, melted butter, 1 teaspoon vanilla extract, and confectioners' sugar. Spread on cooled cake. Cake tastes best after refrigerating overnight.

27. Honey Sweetened Carrot Cake

Serves 24

What you'll need:

3 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 1/2 cups honey
3/4 cup buttermilk
3 eggs
1/2 cup vegetable oil
2 teaspoons vanilla extract
2 cups finely grated carrot
1 (8 ounce) can crushed pineapple, drained
1 cup chopped walnuts
2 (8 ounce) packages cream cheese, softened
1/3 cup honey
1 teaspoon vanilla extract

What to do:

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a medium bowl, stir together the flour, baking soda, salt, cinnamon, nutmeg, and ginger. In a large bowl, stir together the honey, buttermilk, eggs, oil and 2 teaspoons of vanilla until well blended. Add the flour mixture to the buttermilk mixture, and stir until

all of the dry ingredients are absorbed. Stir in the carrot, pineapple, and walnuts by hand. Pour into the prepared pan.

Bake for 50 minutes in the preheated oven, or until a toothpick inserted into the center comes out clean. Cool completely before frosting with cream cheese frosting.

To make the frosting, mix together the cream cheese, honey and 1 teaspoon of vanilla until smooth and well blended. Spread over the cooled cake.

28. Vegan Carrot Cake

Makes 1 9x13-inch baking dish

What you'll need:

2 cups whole wheat flour
1/4 cup soy flour (optional)
1 1/2 tablespoons ground cinnamon
1 tablespoon ground cloves
4 teaspoons baking soda
2 teaspoons tapioca starch (optional)
1/2 teaspoon salt
1 1/2 cups hot water
1/4 cup flax seed meal
2 cups packed brown sugar
4 teaspoons vanilla extract
3/4 cup dried currants (optional)
6 carrots, grated
1/2 cup blanched slivered almonds (optional)

What to do:

Preheat oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking pan with cooking spray. Whisk together the whole wheat flour, soy flour, cinnamon, ground cloves, baking soda, tapioca starch, and salt in a bowl until blended; set aside.

Pour the hot water into a mixing bowl, and sprinkle with the flax meal. Stir for a minute until the flax begins to absorb the water, and the mixture slightly thickens. Stir in the brown sugar and vanilla until

the sugar has dissolved, then add the currants, carrots, and almonds. Stir in the dry mixture until just moistened, then pour into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

29. Aargau Carrot Cake

Makes 1 - 9 inch round cake pan

What you'll need:

3 eggs
3/4 cup white sugar
1 1/2 teaspoons grated lemon zest
2 tablespoons fresh lemon juice
1 cup grated carrots
1 cup ground almonds
1/4 cup all-purpose flour
1 teaspoon baking powder
1 pinch salt
3/4 cup confectioners' sugar
1 tablespoon lemon juice

What to do:

Prepare the 9 inch cake pan by rubbing the inside well with a drop of cooking oil and then scattering a little flour over it. Preheat oven to 360 degrees F (180 degrees C).

Separate the eggs and beat the yolks into the sugar thoroughly. Add lemon juice and grated rind, carrots, almonds, flour, baking powder and salt. Mix well.

Beat egg whites until stiff and fold into cake mixture. Pour batter into 9 inch cake pan.

Bake at 360 degrees F (180 degrees C) for 45 minutes.

This cake is often iced with $\frac{3}{4}$ cup confectioners' sugar into which is beaten 1 tablespoon lemon juice. Little marzipan carrots are the traditional decoration.

30. Award Winning Carrot Cake

Makes 1 10-inch Bundt pan

What you'll need:

2 cups all-purpose flour
2 teaspoons baking soda
3 teaspoons ground cinnamon
1 1/2 teaspoons salt
1 1/2 cups vegetable oil
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 cup chopped pecans
3 (4 ounce) jars carrot baby food
1/2 cup grated carrot
1 cup flaked coconut

What to do:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch Bundt pan.

Sift together the flour, baking soda, cinnamon and salt. Set aside.

In a large bowl, mix the oil and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Blend in the flour mixture just until combined. Stir in chopped pecans, carrot baby food, grated carrots, and coconut. Pour batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, 50 to 60 minutes. Let cool in pan for 10

minutes, then turn out onto a wire rack and cool completely.

31. PHILLY Cream Cheese Carrot Cake

Serves 18

What you'll need:

CAKE:

2 cups flour
2 teaspoons MAGIC Baking Powder
1 teaspoon baking soda
1 tablespoon ground cinnamon
1/4 teaspoon ground nutmeg
Dash of ground cloves
1/2 teaspoon salt
4 eggs
1 1/4 cups oil
2 cups granulated sugar
2 cups grated carrots
1 (19 ounce) can crushed pineapple, well drained
1/2 cup chopped walnuts or pecans

ICING:

1 (250 g) package PHILADELPHIA Brick Cream Cheese, softened
1/4 cup butter, melted
2 cups icing sugar
1 teaspoon lemon juice
1/2 teaspoon grated lemon peel

What to do:

Cake: Heat oven to 350 degrees F. Sift together flour, baking powder, baking soda, spices and salt in medium bowl; set aside.

Beat eggs and oil in large bowl with wire whisk until well blended. Gradually add granulated sugar, mixing until blended. Add flour mixture, carrots, pineapple and walnuts; mix well. Pour into greased and floured 12-cup fluted tube pan or 10-inch (3-L) tube pan.

Bake 50 min. to 1 hour or until wooden toothpick inserted in center comes out clean. Cool 10 min.; loosen from sides of pan with spatula or knife and gently remove cake. Cool completely on wire rack.

Icing: Beat cream cheese and butter in large bowl with electric mixer until well blended. Gradually add icing sugar, juice and peel, beating until well blended after each addition. Spread on top of cake. Store leftover cake in refrigerator.

32. Carrot Cake with Pineapple Cream Cheese Frosting

Serves 16

What you'll need:

cooking spray

Cake:

2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon salt
2 eggs
1 1/2 cups white sugar
3/4 cup buttermilk
3/4 cup unsweetened applesauce
2 tablespoons vegetable oil
2 teaspoons vanilla extract
2 1/2 cups grated carrots
1 1/2 cups chopped pecans
1 (8 ounce) can crushed pineapple in juice, drained and juice reserved

Frosting:

1 (8 ounce) package Neufchatel cheese, softened
1 (16 ounce) package confectioners' sugar
1 teaspoon vanilla extract
1 pinch salt

What to do:

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.

Sift flour, baking soda, cinnamon, and 1/2 teaspoon salt together in a bowl. Lightly beat eggs in a bowl; add white sugar, buttermilk, applesauce, oil, and 2 teaspoons vanilla extract and mix well. Stir buttermilk mixture, carrots, pecans, and drained pineapple into flour mixture just until mixed; pour into prepared dish.

Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, 45 to 50 minutes. Cool cake in baking dish on a wire rack, about 1 hour. Cover dish tightly with plastic wrap; refrigerate 8 hours to overnight.

Beat Neufchatel cheese and 1 tablespoon reserved pineapple juice together in a bowl with an electric mixer until smooth; add confectioners' sugar, 1 teaspoon vanilla extract, and 1 pinch salt and beat until frosting is smooth. Spread frosting on cake.

33. Carrot Cheesecake with Crumb Crust

Makes 1 -9 inch cheesecake

What you'll need:

3/4 pound carrots, cut into 2 inch pieces
2/3 cup finely ground graham cracker crumbs
2/3 cup gingersnap cookie crumbs
2/3 cup ground pecans
1/3 cup white sugar
4 tablespoons unsalted butter, softened
1/2 cup packed brown sugar
1 tablespoon lemon juice
1 teaspoon orange zest
1 teaspoon minced fresh ginger root
1/4 teaspoon ground cinnamon
1/4 teaspoon ground mace
1/4 teaspoon ground allspice
2 (8 ounce) packages cream cheese, diced and softened
4 eggs
1/4 cup chopped pecans

What to do:

Bring 4 cups of water to a boil, and cook carrots until very tender about 45 minutes. Drain cooked carrots. Return them to a moderate heat for a minute or so to cook off excess moisture.

Preheat oven to 400 degrees F (205 degrees C). In a medium bowl, combine graham cracker crumbs, gingersnap crumbs, 2/3 cup ground nuts, and sugar; toss well. Work in butter until mixture is crumbly. Pat over bottom and up sides of a buttered 9 inch

springform pan. Bake the crust for 7 minutes. Turn oven down to 350 degrees F (175 degrees C).

Transfer carrots to food processor and puree for 30 seconds. Scrape down side, and puree again until absolutely smooth. Add brown sugar, ginger, lemon juice, orange zest, cinnamon, mace and allspice to the processor, and puree for 30 seconds. Scrape down sides, and repeat. Let mixture stand until cool.

Add cream cheese to cooled carrot mixture, and puree for 1 minute; scrape down sides every 20 seconds. Beat in eggs, one at a time. Pour batter into crust, and sprinkle with remaining 1/4 cup chopped nuts.

Bake for about 50 minutes; cake tester will come out clean. Let cool. Cover loosely, and refrigerate at least 4 hours before serving.

34. Heart Healthy Carrot Cake

Serves 15

What you'll need:

1 cup all-purpose flour
1 cup whole wheat flour
2 1/2 teaspoons ground cinnamon
2 teaspoons baking soda
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
6 egg whites (best if room temp)
1 1/3 cups sugar
1 cup unsweetened applesauce
1/2 cup buttermilk
1 1/2 teaspoons vanilla
1 (8 ounce) can crushed pineapple, undrained
2 cups shredded carrots
2/3 cup chopped walnuts
1/2 cup raisins

What to do:

Preheat oven to 350 degrees. Spray 13" X 9" baking pan with non-stick spray. Set aside.

In a large bowl, stir together the flours, cinnamon, baking soda, nutmeg and cloves, set aside.

In another large bowl, beat the egg whites until soft peaks form. Slowly beat in the sugar. Then slowly beat in the applesauce, buttermilk and vanilla.

Using a spoon, stir in the flour mixture just until combined. Then stir in, one ingredient at a time, the crushed pineapple, carrots, walnuts and raisins.

Spread mixture in prepared pan. Bake for approximately 40 minutes, or until toothpick inserted near the center comes out clean.

Cool completely. Frost with Cream Cheese Frosting.

35. Carrot Coffee Cake with Poppy Seed Streusel

Serves 12

What you'll need:

3 large carrots, peeled and chopped (about 3/4 pound)
2 cups white flour, plus
3 tablespoons white flour
1 1/2-2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cardamom (optional)
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
4 eggs
3/4-1 cup sugar
2/3 cup canola oil or 2/3 cup corn oil
2 tablespoons poppy seeds
1/4 cup sour cream

Streusel:

1/2 cup poppy seed
2 tablespoons butter, softened, plus some for greasing the pan
1 1/2 cups walnuts
1/2 cup brown sugar, lightly packed
3 tablespoons white flour

What to do:

Preheat oven to 350°F. Grease a Bundt or tube pan.

In a food processor, grind the carrots for 1 to 2 minutes, almost to a puree. Remove them to a small bowl and set aside.

Grind the streusel ingredients in the food processor for 1 minute.

In a large bowl, combine flour, cinnamon, nutmeg, cardamom(if using), baking powder and soda, and salt. In a smaller bowl, whisk together the eggs, sugar, oil, ground carrots, poppy seeds, and sour cream. Add the liquid mixture to the dry, stirring with a wooden spoon. Transfer half the batter to the cake pan. Sprinkle half of the streusel onto the batter, then pour the remaining half of the batter over the streusel. Top with the remaining streusel.

Bake the cake for 1 hour or until a knife inserted into the center comes out clean. Let the cake cool in its pan for 30 minutes. Invert it onto a serving dish. Serve the coffeecake at room temperature. Enjoy!

36. Healthier Zaar Carrot Cake

Serves 17

What you'll need:

1 cup all-purpose flour
1 cup white whole wheat flour (or additional all-purpose can be used)
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
2 teaspoons ground cinnamon
1 cup white sugar
1/2 cup coconut oil (or vegetable oil)
1/2 cup applesauce
3 eggs
1 teaspoon vanilla extract
2 1/2 cups carrots, shredded
1 cup flaked coconut
1 cup walnuts, chopped
1 (8 ounce) can crushed pineapple (blend slightly to further break it up)

What to do:

Preheat oven to 350 degrees F; grease and flour a 9x13 pan, pan, or about 17 cupcakes.

Mix powders (except sugar) in a large bowl; make a well in the center.

In separate bowl, mix eggs, liquids, and sugar; pour into the well of the powder bowl and mix with a large spoon until smooth.

Stir in carrots, coconut, walnuts, and pineapple. Pour into pan or in 1/2 cup increments for cupcakes- batter does not rise all that much.

Bake (about 45 minutes for a 9x13 pan, or about 17 minutes for cupcakes). Test for doneness with a toothpick or knife before removing from oven.

37. Hummingbird Carrot Cake

Serves 12

What you'll need:

2 cups plain flour
2 cups sugar
2 teaspoons bicarbonate of soda
2 teaspoons ground cinnamon
1 cup light olive oil
3 eggs, lightly beaten
2 teaspoons vanilla essence
3 grated carrots
1 cup chopped walnuts (optional)
1 cup desiccated coconut
3/4 cup canned crushed pineapple

CREAM CHEESE ICING:

125 g cream cheese
45 g butter
Icing sugar
1/2 teaspoon vanilla essence
2 tablespoons lemon juice

What to do:

Preheat oven to 350 F

Sift the flour into a large bowl with the sugar, bicarb soda and cinnamon.

Make a well in the center and add the oil, eggs and vanilla, beating well.

Fold in carrots, walnuts, coconut and pineapple.

Pour into a greased 23cm springform pan.

Bake for about 70 minutes.

Cool cake completely before adding the icing.

ICING:

Have the cream cheese at room temperature and mix it with the butter.

Beat in enough sifted icing sugar to sweeten to taste and stir in the vanilla and lemon juice (you can add more or less depending on taste and icing consistency).

38. Lo-Fat Carrot Cake

Serves 16

What you'll need:

3 eggs
90 ml applesauce
90 ml vegetable oil or 90 ml butter
180 ml buttermilk
250 ml sugar
250 ml Splenda sugar substitute (sugar can also be used)
10 ml baking soda (2 teaspoon)
2 ml salt (1/2 teaspoon)
10 ml cinnamon (2 teaspoon)
2 ml nutmeg (1/2 teaspoon)
500 ml all-purpose flour
250 ml crushed pineapple
500 ml grated carrots
180 ml flaked coconut

What to do:

Preheat oven to 350 degrees.

Either grease a 13x9 inch pan or line the pan with parchment paper.

In a large bowl, mix eggs, oil, applesauce, buttermilk, Splenda and sugar, until blended.

Add baking soda, salt, cinnamon, nutmeg and flour to mix.

Once blended, add pineapple, carrots and coconut.

Mix well.

Bake for 55 minutes.

Glaze or frost cake if desired.

39. Whole Wheat Carrot Cake With Creamy Orange Icing

Serves 16

What you'll need:

2 -3 large carrots
1 large navel orange
1 tablespoon raisins
1 cup whole wheat flour
1 cup unbleached all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon freshly grated nutmeg
1/2 teaspoon salt
2 eggs, lightly beaten
1/3 cup buttermilk
1/2 cup pure maple syrup
1/2 cup packed brown sugar
1/3 cup canola oil

ICING:

4 tablespoons fat-free cream cheese, softened
1 teaspoon orange juice
1/2-2/3 cup powdered sugar

What to do:

Preheat oven to 350°F (175 C).

Lightly butter a 13 x 9-inch baking pan.

Wash and trim carrots and cut into large pieces.

Place in a food processor and process until finely chopped, or grate carrots finely, to make 2 cups.

I grated my carrots.

Set aside.

Cut orange into 8 wedges.

Do not peel.

Remove white center and seeds.

Cut wedges into 3 or 4 pieces each and puree in a food processor or blender along with the raisins.

Combine flours, cinnamon, baking powder, baking soda, nutmeg and salt in a large bowl.

In another bowl, combine eggs, buttermilk, maple syrup, brown sugar, oil, carrots and orange.

Stir carrot mixture into dry ingredients until combined.

Spread batter evenly in pan and bake 25 to 30 minutes, until a cake tester or wooden pick inserted in the center comes out clean.

Cool cake in pan.

Prepare icing by working cream cheese and orange juice together with the back of a spoon until combined.

Stir in enough powdered sugar to obtain a spreadable consistency.

When cake is cool, spread top with icing.

40. Carrot Cake with Pecan Cream Filling and Cream Cheese Icing

Serves 12

What you'll need:

1 1/2 cups sugar
1/4 cup all-purpose flour
3/4 teaspoon salt
1 1/2 cups heavy cream
5/8 cup unsalted butter
1 1/4 cups chopped pecans, lightly toasted
2 teaspoons vanilla extract

Carrot Cake:

1 1/4 cups corn oil
2 cups sugar (preferably superfine or Baker's)
2 cups all-purpose flour
2 teaspoons cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
4 large eggs
4 cups grated carrots (about 1 pound)
1 cup chopped pecans

Icing:

1 cup unsalted butter, at room temperature (2 sticks)
8 ounces cream cheese, at room temperature
1 lb confectioners' sugar
1 teaspoon vanilla extract
1 pinch salt

What to do:

For Pecan Cream Filling: A day before you make the cake, blend the sugar, flour and salt in a heavy saucepan.

Gradually stir in the cream.

Add the butter.

Cook and stir the mixture over low heat until the butter has melted; then let simmer 20 to 30 minutes until golden brown, stirring occasionally.

Cool to lukewarm.

Stir in the pecans and vanilla.

Let the mixture cool completely.

Refrigerate it overnight.

If it is too thick to spread, bring it to room temperature before using.

For Carrot Cake: Preheat the oven to 350°F.

Butter and flour a 10-inch tube pan.

In a large bowl, whisk together the corn oil and the sugar.

In another bowl, sift together the flour, cinnamon, baking powder, baking soda and salt.

Sift half the dry ingredients into the oil-sugar mixture, then blend well.

Sift in the rest of the dry ingredients while adding the eggs, one at a time.

Mix well.

Add the carrots and pecans and mix again. (If you like raisins in your cake, feel free to throw some in now).

Pour the batter into the prepared tube pan.

Bake for 70 minutes, or until the cake begins to pull away from the sides of the pan.

Cool upright, in the pan, on a rack.

While the cake is baking, prepare the icing.

Icing: Cream together the butter and cream cheese until well blended and fluffy.

Sift in the confectioners' sugar.

Cream again. Then beat in the vanilla and the salt. If the icing is too soft to spread, chill it for a few minutes.

Refrigerate it if you don't plan to use it right away, but bring it back to room temperature before using.

Assembly: Run knife around inside of pan to loosen cake.

Invert onto serving plate.

With a long serrated knife, carefully split the cake into 3 horizontal layers.

Spread the filling between the layers. (You may not need it all).

Frost the top and sides of the cake with the icing.

41. Strawberry Carrot Bundt Cake

Serves 16

What you'll need:

2 1/2 cups all-purpose flour
1 1/4 cups brown sugar, packed
2 teaspoons baking powder
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup vegetable oil
1/2 cup plain yogurt
1/3 cup water
2 eggs
1 cup finely shredded carrot
1/2 cup chopped pecans
1 cup chopped strawberry

Glaze:

2 ounces cream cheese, softened
1 tablespoon mashed strawberry
1/2 teaspoon vanilla
3/4 cup powdered sugar

What to do:

Preheat oven to 350 F, grease and flour a 12 cup bundt cake pan.

In a large mixing bowl, blend together flour, sugar, baking powder, spices, soda and salt.

In a medium size bowl, beat together the oil, yogurt, water and eggs.

Add the egg mixture to the dry ingredients and beat on medium speed 1 minute or until thoroughly blended.

Stir in shredded carrots, pecans and strawberries; pour into prepared pan and bake for 45 to 55 minutes or until toothpick inserted in center comes out clean.

Cool 5 minutes and remove from pan, allow to cool completely, then spoon glaze over cake.

For the glaze, beat together the cream cheese, strawberries and vanilla; gradually beat in the 3/4 cup powdered sugar until blended.

42. Easy Dairy Free Carrot Cake

Makes 1 cake

What you'll need:

1 cup flour
1 cup sugar
1/2 teaspoon baking powder
1 teaspoon cinnamon
Salt, pinch
1/2 cup oil
2 eggs
2 cups grated carrots

What to do:

Blend all ingredients and mix very well.

Pour into greased and floured 9 inch baking pan.

Bake for 25- 30 minutes at 350 F.

43. Carrot & Orange Cake with Cashew Cream Icing

Serves 12

What you'll need:

3 cups carrots (finely grated)
2 cups pecans (ground in a food processor)
1/4 cup dried apricot (chopped rough and unsulpherated)
1 teaspoon ground nutmeg
1 1/2 teaspoons mixed spice (see mixture below in the directions)
1 cup dates (soft and made into a paste)
1/2 cup orange juice
1/2 teaspoon Celtic sea salt
1/2 teaspoon lemon zest (you could use lime or orange)
1/2 cup desiccated unsweetened coconut

FOR THE CASHEW CREAM ICING:

1 1/2 cups raw cashews
1/2 cup filtered water
2 tablespoons agave syrup
3 tablespoons cocoa butter or 3 tablespoons coconut butter
1 tablespoon organic vanilla extract
1/4 teaspoon Celtic sea salt

What to do:

FOR THE SPICE BLEND:

3 tablespoons cinnamon.

1 teaspoons each ground cardamom and carraway.

1/4 teaspoons each nutmeg, ginger and cloves.

FOR THE DATE PASTE:

If your dates are hard, soak them for about 20 minutes. in the orange juice. If your dates aren't soft in 20 minutes leave them in the juice until they are. This is important. Once soft process these in a food processor so that you have a nice paste.

ASSEMBLE THE CAKE:

In the bowl of a stand mixer slowly mix all the ingredients. Either shape into individual cakes or press into an 8x8" glass pyrex dish.

Put into the fridge and let set up for at least 2 hours or *you can also dehydrate this by placing on a dehydrator sheet for 8-12 hours at 115 F.

FOR THE FROSTING:

Blend all the ingredients in a high speed blender such as a Vita Mix, until smooth.

Place the frosting in the fridge to thicken up, then ice your carrot cake. You can do this all at once or add a little to each piece. It's up to you.

Garnish the cake with ground nutmeg.

44. Tropical Carrot Cake with Coconut Cream Frosting

Serves 8

What you'll need:

2 1/3 cups sifted all-purpose flour (sifted, then measured)
1 cup sweetened flaked coconut
1 cup dry-roasted macadamia nuts
3/4 cup chopped crystallized ginger
3 1/2 teaspoons ground cinnamon
2 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
2 cups sugar
1 cup vegetable oil
4 large eggs
2 teaspoons vanilla extract
2 cups finely grated peeled carrots
2 (8 ounce) cans crushed pineapple in juice, well drained

Frosting:

3 (8 ounce) packages Philadelphia-brand cream cheese, room temperature
3/4 cup unsalted butter, room temperature
2 cups powdered sugar
3/4 cup cream of coconut (Coco Lopez)
1 teaspoon vanilla extract
1/2 teaspoon coconut extract (scant)
14 whole dry-roasted macadamia nuts
1/4 cup chopped crystallized ginger

What to do:

For Cake: Preheat oven to 350 F.

Butter three 9" diameter cake pans with 1 1/2"-high sides.

Line bottom with parchment paper.

Combine 1/3 cup flour and next three ingredients in processor.

Process until nuts are finely chopped.

Whisk remaining two cups flour, cinnamon, baking powder, salt and baking soda in medium bowl to blend. Using electric mixer, beat sugar and oil in large bowl to blend. Add eggs one at a time, beat well after each addition. Beat in vanilla. Beat in flour-spice mixture.

Stir in coconut-macadamia nut mixture, then carrots and crushed pineapple. Divide batter among pans. Bake until tester inserted into center of cakes comes out clean, about 30 minutes.

Cool in pans, on rack 1 hour. Run knife around edge of pans to loosen cakes. Turn cakes out onto racks; cool completely. For Frosting: Beat cream cheese and butter in large bowl until smooth. Beat in powdered sugar, then cream of coconut and both extracts.

Chill until firm enough to spread, about 30 minutes. Place one cake layer, flat side up on platter. Spread 3/4 cup frosting over top of cake. Top with second cake layer, flat side up. Spread 3/4 cup of frosting over. Top with third cake layer, rounded side up, pressing slightly to adhere.

Spread thin layer of frosting over top and sides of cake. Chill cake and remaining frosting 30 minutes. Spread remaining frosting over top and sides of cake. Arrange whole nuts and ginger around top edge of cake. Let stand at room temperature 1 hour before serving.).

45. Chocolate-Orange Carrot Cake

Serves 8

What you'll need:

For cake:

Nonstick vegetable oil spray

1 1/2 cups vegetable oil

4 large eggs

2 1/2 cups all-purpose flour

2 1/4 cups sugar

2/3 cup unsweetened cocoa powder

2 teaspoons baking soda

1 teaspoon salt

2 cups finely shredded peeled carrots (about 10 ounces)

1 cup (packed) sweetened flaked coconut

1 1/2 teaspoons grated orange peel

1 11-ounce can mandarin oranges, drained, cut into 1/2-inch pieces

For frosting:

2 1/2 cups semisweet chocolate chips (about 15 ounces)

1 cup (2 sticks) unsalted nondairy (pareve) margarine, room temperature

1/3 cup powdered sugar

1/4 cup frozen orange juice concentrate, thawed

Additional canned mandarin orange segments, drained, patted very dry

What to do:

Make cake:

Preheat oven to 350 F. Spray two 9-inch-diameter cake pans with 2-inch-high sides with nonstick spray. Using electric mixer, beat 1 1/2 cups oil and eggs in large bowl until well blended and thick, about 2 minutes. Add flour, sugar, cocoa powder, baking soda and salt; beat at low speed to blend. Increase speed; beat 1 minute longer (batter will be very thick). Stir in carrots, coconut and orange peel, then orange pieces. Divide batter between prepared pans.

Bake cakes until tester inserted into center comes out clean, about 40 minutes. Cool cakes in pans 10 minutes. Turn out onto racks; cool completely.

Make frosting:

Stir chocolate chips in heavy medium saucepan over very low heat until melted and smooth. Remove from heat and cool to lukewarm. Spoon 1/3 cup chocolate into small bowl and reserve for decoration. Beat margarine and sugar in medium bowl until fluffy. Beat in remaining melted chocolate and orange juice concentrate.

Place 1 cake layer on platter. Spread with 2/3 cup frosting. Top with second cake layer. Spread remaining frosting over top and sides of cake. Arrange additional orange segments around top edge of cake. Rewarm 1/3 cup reserved chocolate to pourable consistency if necessary. Drizzle orange segments with chocolate. (Can be prepared 1 day ahead. Cover with cake dome and refrigerate.)

46. Carrot-Banana Cake

Serves 12

What you'll need:

Cake:

2 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons baking soda
1/4 teaspoon salt
1 cup vegetable oil
1 cup sugar
1 cup firmly packed golden brown sugar
4 large eggs
1 1/2 cups finely grated carrots (about 1 1/2 large)
1 cup drained canned crushed pineapple in juice
1/2 cup mashed ripe banana
3/4 cup chopped pecans

Frosting:

1 8-ounce package cream cheese, room temperature
1 cup powdered sugar
3 tablespoons unsalted butter, room temperature
1/4 teaspoon ground cinnamon
Additional ground cinnamon

What to do:

For cake:

Preheat oven to 350°F. Grease and flour 12-cup Bundt pan. Sift first 4 ingredients into medium bowl. Whisk oil, 1 cup sugar, brown sugar and eggs in large bowl until well blended. Mix in dry ingredients. Add carrots, pineapple, banana and pecans and blend well. Transfer batter to prepared pan. Bake until tester inserted near center of cake comes out clean, about 1 hour. Let cake stand in pan 10 minutes. Turn out cake onto rack and cool.

For frosting:

Beat cream cheese, powdered sugar, butter and 1/4 teaspoon cinnamon in medium bowl until smooth. Spread frosting over cake. Sprinkle with additional cinnamon. (Can be prepared 1 day ahead. Cover with cake dome and refrigerate.)

47. Carrot Cake with Lime and Mascarpone Topping

Makes 1 8 inch cake

What you'll need:

1 1/4 cups all-purpose flour
2 level teaspoons baking powder
1 teaspoon ground cinnamon, preferably freshly ground
1/2 teaspoon ground cloves
1/2 teaspoon freshly grated nutmeg
1 cup light muscovado or light brown sugar
2/3 cup (scant) sunflower oil
2 organic large eggs
2 1/2 cups coarsely grated organic carrots
3/4 cup shelled walnuts, roughly chopped

For the frosting:

1 lime
1 cup (scant) mascarpone
6 tablespoons (3/4 stick) unsalted butter, softened
3/4 cup unrefined confectioners' sugar
Juice of 1/2 lemon, or to taste

What to do:

Preheat the oven to 350 degrees F. Grease and line two 8" cake pans (or one deep pan). Sift the flour and baking powder together into a large bowl and mix in the spices.

Using an electric mixer, whisk together the muscovado (or brown) sugar, sunflower oil, and eggs until smooth. With a large metal

spoon, fold in the grated carrots and chopped walnuts, then fold in the flour and spices until evenly combined.

Spoon the mixture into the prepared cake pan(s), set on a baking tray, and bake until a skewer inserted into the center comes out clean; test after 25 minutes for layer cake; 40 minutes for a deep cake. Leave to cool in the pan(s) on a wire rack.

For the frosting, pare a few shreds of lime zest with a zester and set aside; grate the rest of the zest and squeeze the juice from one half. In a bowl, beat the mascarpone with the softened butter, sugar, grated lime zest, and the lime and lemon juices.

Sandwich the layers together with some of the mascarpone mixture, (or cut a deep cake into two layers). Spread the frosting over the top of the cake and smooth it down the sides to cover completely, then ruffle the surface. Either refrigerate or serve immediately, topped with the reserved zest.

48. Carrot Cake with Marmalade Cream Cheese Frosting

Serves 12

What you'll need:

Cake:

2 cups unbleached all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
2 teaspoons ground cinnamon
1/2 teaspoon salt
4 large eggs
3/4 cup vegetable oil
3/4 cup sugar
2/3 cup packed golden brown sugar
1/2 cup orange marmalade
1/2 cup orange juice
3 cups (lightly packed) grated peeled carrots
3/4 cup chopped toasted walnuts

Frosting:

4 8-ounce packages cream cheese, room temperature
2 cups powdered sugar
1 1/4 cups (about) orange marmalade
6 tablespoons (3/4 stick) unsalted butter, room temperature
2 teaspoons grated orange peel
1 1/4 cups finely chopped toasted walnuts (about 6 ounces)

What to do:

For Cake:

Preheat oven to 350°F. Butter and flour two 9-inch-diameter cake pans with 2-inch-high sides. Sift first 5 ingredients into medium bowl. Beat eggs, oil, sugars, marmalade and juice in large bowl until blended. Stir in dry ingredients. Fold in carrots and nuts. Divide batter between cake pans. Bake until tester inserted into centers comes out clean, about 40 minutes. Transfer cakes to racks; cool 15 minutes. Turn out cakes onto racks; cool completely.

For Frosting:

Using electric mixer, beat cream cheese and sugar in large bowl until smooth. Add 3/4 cup marmalade, butter and orange peel and beat just until smooth. If necessary, cover and chill until firm enough to spread.

Place 1 cake on plate. Spread with 1/4 cup marmalade. Spread 1 cup frosting over. Top with second cake. Spoon 2 cups frosting into pastry bag fitted with large star tip. Spread remaining frosting smoothly over top and sides of cake.

Pipe frosting in 4 parallel lines atop cake, spacing evenly. Pipe 5 lines atop cake in opposite direction, forming lattice. Press 1 cup nuts onto sides of cake. Pipe ring of frosting around top edge of cake. Stir 1/4 cup marmalade to loosen; spoon some into 1 row of lattice diamonds. Spoon some of remaining nuts into next row of diamonds. Repeat, alternating marmalade and nuts, filling rows completely. (Can be made 2 days ahead. Cover with cake dome and chill.)

49. Carrot Raisin Cake with Irish Cream Frosting

Serves 10

What you'll need:

2 1/2 cups all-purpose flour
1 1/2 tablespoons double-acting baking powder
1/2 teaspoon salt
2 teaspoons cinnamon
1/8 teaspoon freshly grated nutmeg
1/4 teaspoon allspice
2 sticks (1 cup) unsalted butter, softened
1 cup firmly packed brown sugar
4 large eggs
2 1/2 cups finely grated carrot
1/2 cup raisins
2 teaspoons freshly grated orange zest
1/4 cup fresh orange juice

For the frosting:

2 sticks (1 cup) unsalted butter, softened
2 1/4 cups confectioners' sugar
1/2 teaspoon salt
1/4 cup Irish cream liqueur or heavy cream
Confectioners' sugar for sifting over the cake

What to do:

In a bowl combine well the flour, the baking powder, the salt, the cinnamon, the nutmeg, and the allspice. In another bowl with an electric mixer cream the butter with the brown sugar until the mixture is light and fluffy, beat in the eggs, 1 at a time, beating well after

each addition, and beat the mixture until it is smooth. Add the carrot, the raisins, and the zest and combine the mixture well. Stir in the flour mixture alternately with the orange juice in 2 batches and stir the batter until it is combined well.

Divide the batter between 2 buttered and floured 8-inch round cake pans, spreading it evenly, and bake the layers in the middle of a preheated 350°F. oven for 40 to 45 minutes or less, or until a tester comes out clean and the edges begin to pull away from the sides of the pans. Let the layers cool in the pans for 20 minutes, invert them onto racks, and let them cool completely. The cake layers may be made 1 day in advance and kept, wrapped well, at room temperature.

Invert one of the cake layers onto a plate, spread one third of the frosting on top, and top it with the second layer. Spread three fourths of the remaining frosting on the side of the cake decoratively and reserve the remaining frosting in a pastry bag fitted with a star tip. Put a paper doily on top of the cake, sift the confectioners' sugar over it, and remove the doily carefully. Pipe the reserved frosting decoratively around the edge of the cake.

Make the frosting:

In a bowl with an electric mixer cream the butter until it is smooth, beat in the confectioners' sugar gradually, and beat in the salt and the Irish cream. Beat the frosting until it is light and fluffy.

50. Muscovado Carrot Cake

Serves 10

What you'll need:

Self-raising flour 300g
Cinnamon 2 tsp
Baking powder half a tsp
Dark muscovado sugar 100g
Light muscovado sugar 100g
Eggs 4
Oil 250ml (use an oil with as little flavor as possible, such as grapeseed or rapeseed)
Orange 1, zested
Carrots 200g, finely grated
Pecans 150g, snapped in half
Golden sultanas 150g

CREAM CHEESE FROSTING:

Butter 75g
Dark muscovado sugar 2 Tbsp
Golden syrup 2 Tbsp
Soft cheese 250g

What to do:

Heat the oven to 300 F. Line a 22cm deep cake tin with baking parchment or silicone paper. Sift the flour, cinnamon and baking powder and stir in the sugars, making sure any lumps are crushed.

Beat the eggs with the oil and orange zest. Stir in the carrots then fold this and the rest of the ingredients, into the flour mixture. Spoon

the mixture into the tin and level the surface. Bake for 1 hour 25 minutes, or until a skewer comes out clean. Cool in the tin.

For the frosting, beat the butter, sugar and syrup until soft and then beat in the cream cheese until you have a smooth mixture. Chill the mixture until it's thick but spreadable. Pipe in whorls or spread a thick layer on top of the cake.

Carrot Cake Inspired Recipes

51. No-Bake Oatmeal Raisin Carrot Cake Bites

Makes 20

What you'll need:

1/2 cup dry old-fashioned oats + 2 Tbsp reserved

1/4 cup carrots

1/4 cup pitted medjool dates

1/4 cup raisins + 1/4 cup reserved

3 Tbsp brown sugar

1 tsp cinnamon

1 tsp vanilla extract

What to do:

Blend the oats and carrots in a Vita-Mix or food processor for about 10 seconds. Then add everything else (except the reserved ingredients) and blend for another 20 seconds or until incorporated. Don't over-blend.

Remove the dough and by hand, stir in the reserved:

2 Tbsp dry oats

1/4 cup raisins

Form into bite-sized balls or cookie shapes. If needed, refrigerate or freeze the dough for 15 minutes to make it less sticky and easier to

work with.

52. Carrot Cake Jam

Serves 7

What you'll need:

1 1/2 cups finely grated peeled carrots
1 1/2 cups finely diced peeled and cored tart apples, such as granny smith
1 3/4 cups canned crushed pineapple, including juice
3 tablespoons freshly squeezed lemon juice
3/4 teaspoon cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 cup raisins
One (1.75-ounce) package powdered fruit pectin
6 1/2 cups granulated sugar
1/2 teaspoon butter
1/2 cup finely chopped walnuts

What to do:

If you are going to preserve conserve, prepare jars and lids: place 7 half-pint jars on rack in large pot. Add enough water to cover jars, and bring to boil over high heat. Boil for 10 minutes, then turn off heat and allow jars to rest in the hot water. Meanwhile, put bands and lids in small saucepan and cover with water. Heat over medium heat until the water is simmering, then remove pan from heat and allow bands and lids to rest in hot water until ready to use.

Combine carrots, apples, pineapple, lemon juice, cinnamon, nutmeg, and cloves in large, heavy saucepan. Bring to a boil over high heat, stirring constantly. Reduce heat to simmer, cover, and cook 20

minutes, stirring occasionally. Meanwhile, pulse raisins in food processor until finely chopped. Set aside.

After 20 minutes, remove pot from heat and stir in pectin until dissolved. Stir in raisins, breaking up clumps with back of spoon. Return pot to heat and bring to boil. Add sugar all at once and return to boil, stirring constantly. Add butter and boil hard for one minute. Remove pot from heat, skim off any foam, and stir in walnuts.

Ladle hot conserve into hot sterilized jars, leaving 1/4-inch headspace. Wipe rims of the jars, cover with lids, and screw bands on until just barely tight. Place jars on rack in pot and cover completely with water. Cover pot and bring to a boil over high heat. Boil for 10 minutes. Turn off heat, uncover pot, and allow jars to rest in water for five minutes. Remove jars from pot and allow them to rest undisturbed on countertop for six hours or overnight.

53. Carrot Cake Muffins

Serves 15

What you'll need:

Vegetable cooking spray
2 cups all-purpose flour
3/4 cup granulated sugar
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
1 (8-oz.) can crushed pineapple in juice, drained
1/4 cup vegetable oil
2 large eggs
2 egg whites
1 tablespoon vanilla extract
3 cups grated carrots
1/2 cup chopped toasted pecans
1/2 cup golden raisins

What to do:

Preheat oven to 350 F. Place about 15 paper baking cups in muffin pans, and coat with cooking spray.

Combine flour and next 4 ingredients in a large bowl; make a well in center of mixture. Whisk together pineapple and next 4 ingredients; add pineapple mixture to flour mixture, stirring just until dry ingredients are moistened. Fold in carrots, pecans, and raisins. Spoon batter into baking cups, filling about two-thirds full.

Bake at 350 F for 22 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire rack 10 minutes.

Serve warm or at room temperature.

54. Carrot Cake Cookies

Serves 6

What you'll need:

Cookies:

1/2 cup unsalted butter, browned and cooled
1 egg plus 1 egg yolk
1/2 cup dark brown sugar, packed
1/2 cup granulated sugar
1/4 cup cream cheese, softened
1 tablespoon molasses
2 teaspoons vanilla
2 teaspoons cinnamon
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
2 1/4 cups shredded carrots
2 1/4 cups unbleached all-purpose flour
3/4 cup pecans, toasted

Glaze:

2 cups powdered sugar, sifted
4 oz cream cheese, softened
2 oz butter, melted and cooled
3-5 tablespoons milk

What to do:

Heat and melt butter until it is brown and nutty smelling. Set aside to cool slightly.

Place egg, egg yolk dark brown sugar and sugar in a stand mixer bowl and mix on medium speed with a paddle attachment and beat until mixture is glossy, about 1-2 minutes. Add cream cheese, vanilla, cinnamon, baking powder, baking soda, salt and molasses into mixture and beat to combine. Add shredded carrots to mixture and beat to combine. Add in cooled butter and beat to combine. Turn off mixture.

Using a wooden spoon or a sturdy spatula, fold flour into wet mixture. Place 2 dozen heaping tablespoons of cookie dough onto a bake sheet.

Bake cookies for about 10-12 minutes. Cool cookies on a wire rack before glazing.

To make glaze:

Place sifted sugar, softened cream cheese and melted butter in a bowl and whisk to combine. Pour in 3 tablespoons of milk and mix to combine; add more milk as needed. Drizzle finished glaze on cookies or dip tops of cookies in the glaze for a richer taste.

55. Carrot Cake Sandwich

Serves 1

What you'll need:

1 cinnamon-raisin English muffin, halved
3 baby carrots, shredded
1 pinch ground nutmeg
1 tablespoon crunchy peanut butter
1 tablespoon whipped cream cheese
1/4 cup clover sprouts (optional)

What to do:

Lightly toast both halves of English muffin.

Place shredded carrots in a small bowl and sprinkle with nutmeg.

Spread peanut butter on one side of English muffin.

Spread cream cheese on other side of English muffin. Top with carrots and sprouts. Put both sides together to make a sandwich.

56. Carrot Cake Trifle

Serves 4

What you'll need:

Cake:

1 (15.25 ounce) package carrot cake mix
1 cup water
2/3 cup vegetable oil
3 eggs

Filling:

2 1/2 cups milk
1 (5 ounce) package instant vanilla pudding mix
1 (8 ounce) package cream cheese, softened
1 (8 ounce) container frozen whipped topping (such as Cool Whip®),
thawed

Topping:

1 cup chopped almonds
1 cup shredded coconut
1 cup toffee baking bits (such as Heath®)

What to do:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Beat cake mix, water, vegetable oil, and eggs together in a bowl using an electric mixer on low speed, about 30 seconds; increase

speed to medium and beat until batter is evenly mixed, scraping sides of bowl as needed. Pour batter into the prepared baking dish.

Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, 31 to 36 minutes. Cool cake in pan for 10 minutes before removing to a wire rack to cool completely. Keep oven at 350 degrees F (175 degrees C).

Beat milk and pudding mix together in a bowl until evenly combined and thickened; beat in cream cheese until filling is smooth. Fold whipped topping into filling.

Spread almonds and coconut onto a baking sheet.

Bake in the preheated oven until toasted and fragrant, 5 to 10 minutes.

Cut cake into bite-size pieces; spread 1 layer, 1-cube deep, into a trifle dish or glass bowl. Spoon a layer of filling, about the same depth as cake layer, over cake layer. Sprinkle a layer of almonds, coconut, and toffee bits over filling. Repeat layering with remaining ingredients.

57. Carrot Cake Smoothie

Serves 1

What you'll need:

1 large carrot, peeled and diced
1/4 cup frozen mango chunks
1 large fresh peach, chopped
1/4 cup soy milk
1 tablespoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground ginger

What to do:

Pulse carrot and mango together in a blender until roughly chopped. Add peach, soy milk, cinnamon, allspice, and ginger; blend until smooth.

58. Carrot Cake Muffins with Cinnamon Glaze

Makes 24

What you'll need:

2 1/4 cups all-purpose flour
1 tablespoon baking powder
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1/4 teaspoon salt
1 cup brown sugar
2/3 cup white sugar
1 cup flaked coconut
2 eggs
1/2 cup vegetable oil
1/2 cup buttermilk
3 carrots, grated
1 (8 ounce) can crushed pineapple, with juice
1 tablespoon vanilla extract
1 cup sifted confectioners' sugar
1 teaspoon ground cinnamon
2 tablespoons buttermilk

What to do:

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 2 muffin pans, or use paper liners.

In a large bowl, mix together flour, baking powder, 2 teaspoons cinnamon, 1/4 teaspoon nutmeg, allspice and salt. Mix in brown sugar, white sugar and coconut. In a separate bowl, combine eggs, oil, 1/2 cup buttermilk, carrots, pineapple, and vanilla. Make a well in

the middle of the flour mixture and add the egg/buttermilk mixture. Mix until batter is moistened. Fill muffin cups $\frac{3}{4}$ full.

Bake in preheated oven for 20 to 25 minutes, or until the tops spring back when lightly tapped. Allow to cool.

In a small bowl, combine confectioners' sugar, 1 teaspoon cinnamon and 2 to 3 tablespoons buttermilk. Mix until smooth, then refrigerate until thickened. Drizzle over cooled muffins.

59. Carrot Pineapple Cupcakes

Makes 12

What you'll need:

1 cup white sugar
2/3 cup vegetable oil
2 eggs, beaten
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup finely grated carrot
1 cup crushed pineapple, drained
1 teaspoon vanilla extract

1/2 cup butter, softened
1 (8 ounce) package cream cheese, softened
3 cups confectioners' sugar
1 teaspoon vanilla extract
1 tablespoon milk

What to do:

Preheat oven to 375 degrees F (190 degrees C).

Grease 12 muffin cups or line with paper liners.

Stir white sugar, vegetable oil, and eggs together in a large mixing bowl until thoroughly combined.

Whisk flour, baking powder, baking soda, cinnamon, and salt in a separate bowl.

Stir flour mixture into liquid ingredients until thoroughly moistened. Mix in carrot, pineapple, and 1 teaspoon vanilla extract. Pour batter into the prepared muffin cups, filling them to the top.

Bake cupcakes in the preheated oven until a toothpick inserted into the middle of a cupcake comes out clean, about 20 minutes. Set aside to cool completely. Cream butter with cream cheese with an electric hand mixer in a bowl until smooth.

Beat in confectioners' sugar, vanilla extract, and milk to make a spreadable frosting; frost the cooled cupcakes.

60. Carrot Pudding

Serves 12

What you'll need:

1/2 cup shortening
1 cup white sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 cup grated carrots
1 cup raisins
1 cup chopped walnuts

3/4 cup white sugar
1 1/2 teaspoons cornstarch
1 pinch salt
1 1/4 cups hot water
3 1/2 teaspoons butter
3 1/2 teaspoons lemon juice
1 1/2 teaspoons vanilla extract

What to do:

In a large bowl, cream together the shortening and 1 cup of sugar until light and fluffy. Combine the flour, baking soda, salt, cinnamon, nutmeg, and cloves; stir into the creamed mixture until well blended. The mixture will be dry. Stir in the carrots, raisins and chopped walnuts. Pour into a well-greased pudding mold or coffee can. Cover the top with aluminum foil.

Place the pudding mold into a large kettle or Dutch oven filled with 2 inches of water. Cover the pan, and bring to a simmer. Allow the pudding to steam for 4 to 4 1/2 hours over low heat. Remove from the mold. Serve with warm lemon sauce.

To make the lemon sauce, mix together 3/4 cup of sugar, cornstarch and salt in a saucepan. Stir in hot water, butter, lemon juice and vanilla. Cook over medium heat until thickened. Serve warm over the pudding.

61. Carrot Cake Tea Sandwiches

Makes 40

What you'll need:

1 loaf cinnamon raisin bread
8 ounces cream cheese frosting (1/2 can)
8 ounces softened cream cheese
1 cup grated carrot
1/4 cup walnuts or 1/4 cup pecans

What to do:

Trim crusts off of bread.

Combine frosting, cream cheese, carrot and nuts.

Spread filling evenly on bread, top with another slice of trimmed bread to create sandwiches.

Slice sandwiches into quarters, and be creative with the shapes, long fingers, squares, triangles, or use cookie cutters to create other fun shapes.

Chill for at least an hour before serving.

62. Carrot Cake Brownies

Serves 9

What you'll need:

1/4 cup cocoa
2 tablespoons cocoa
1 cup flour
1 1/2 teaspoons baking powder
1/2 cup sugar
1 cup carrot, shredded
1/4 cup skim milk
4 tablespoons applesauce
4 egg whites, beaten
1 teaspoon vanilla

What to do:

Preheat oven to 350 F and spray a 9 inch square pan with sprayable oil.

Mix cocoa, flour and baking powder in a bowl.

Mix in shredded carrots and sugar.

In another small bowl, mix egg whites, milk, apple sauce and vanilla.

Lightly beat with fork and add to dry ingredients.

Mix just until blended.

Pour batter into pan and bake for 20-25 minutes.

Cool and cut into squares.

63. Carrot Cake Fruited Loaf

Serves 12

What you'll need:

2 1/4 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon salt
3 eggs
1 1/2 cups sugar
3/4 cup vegetable oil
1/2 cup milk
1 teaspoon vanilla
2 cups grated carrots
1 cup flaked coconut
1/2 cup raisins
1/2 cup pecans (chopped)

What to do:

In bowl: beat eggs until smooth and creamy, add sugar, oil, milk, vanilla and beat well.

In large bowl combine and whisk together flour, baking powder, baking soda, cinnamon and salt.

Make well in dry ingredients, add the egg mixture mixing until thoroughly combined.

Stir in grated carrots, coconut, raisins and pecans.

Pour into two greased loaf pans (approximately 9 x 5 and preferably lined) baking in a 350 oven 60 - 70 minute. (ovens vary).

Remove from oven, place on wire rack until cooled completely.

Remove from pan, wrap in foil, refrigerate overnight before slicing.

64. Carrot Snack Cake

Serves 9

What you'll need:

1/4 cup margarine
1/2 cup sugar
1 egg
1/4 cup skim milk
1/2 teaspoon vanilla
1/2 cup finely-shredded carrot
1 cup all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1 dash nutmeg

What to do:

In a small mixer bowl beat margarine and sugar til blended.

Beat in egg, milk, and vanilla.

Stir in carrot.

In another bowl combine flour, powder, cinnamon, salt and nutmeg.

Add carrot mixture and stir until blended.

Spray an 8x8x2" baking pan with nonstick cooking spray.

Pour batter evenly into pan.

Bake in a 350°F oven for 20-25 minutes or until a toothpick inserted in the center of the cake comes out clean.

Cool on wire rack.

65. Blueberry Carrot Snack Cake

Serves 1

What you'll need:

2 cups flour
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 cup sugar
1/2 cup brown sugar
4 large eggs
1 cup canola oil
4 medium carrots, peeled and grated
2 cups fresh blueberries or 2 cups frozen blueberries
1 cup coarsely chopped walnuts

What to do:

Preheat oven to 350 F.

Butter and flour a 10 cup bundt pan.

Mix the first 5 ingredients in a medium bowl.

Combine both sugars in a large bowl.

Add eggs one at a time, whisking until smooth.

Whisk in oil.

Stir in the carrots and then fold in the blueberries.

Do not over mix-- batter will be thick. Spoon the batter into the prepared pan.

Bake about 1 hour until cake begins to come away from the edges of the pan.

Cool cake in pan for 20 minutes. Invert onto plate and let cool completely.

66. Carrot Cake Ice Cream

Serves 8

What you'll need:

1/4 cup unsalted pecans, finely chopped
1 cup heavy cream
3/4 cup brown sugar
2 teaspoons unflavored gelatin
1/2 cup golden raisin
1/4 cup light cream cheese or 1/4 cup cream cheese
1 teaspoon maple syrup
1 1/4 teaspoons cinnamon
1 teaspoon vanilla
1/8 teaspoon salt
1 1/2 cups skim evaporated milk or 1 1/2 cups heavy cream or 1 1/2 cups half-and-half
3/4 cup carrot, cooked and pureed

What to do:

Cook about 1 1/4 cup sliced fresh carrots in the microwave or stovetop until soft. Blend in food processor or blender with enough water or milk to make a puree. Measure out 3/4 cup carrot puree, set aside.

Heat the 1 cup of heavy cream with the brown sugar in a medium size saucepan on medium heat, stirring often.

When cream mixture is hot, whisk vigorously while adding the gelatin powder. Add in raisins (only if using an ice cream maker) and cream cheese and continue to heat for about 4 minutes, stirring often.

Remove saucepan from heat. Pour hot mixture into a large glass bowl. Add maple syrup, cinnamon, vanilla, and salt. Whisk in evaporated milk (or heavy cream or half and half), and pureed carrot.

Chill in fridge for about 1 hour or 1/2 hour in freezer, till ice cream mixture is cold. The ice cream mixture will be thicker at this point.

ICE CREAM MAKER: Follow manufacturer's directions, adding chopped pecans near the end of the freezing process.

FREEZER METHOD: *Note - this method will take longer than the listed time to make*. Skip the previous chill step. Add in raisins and pecans. Pour ice cream mixture in a covered shallow pan and freeze until almost solid. Break up frozen mixture and process in food processor or blender until soft (this incorporates air into the ice cream). Repeat 1 to 2 more times.

67. Zucchini Carrot Cake

Serves 12

What you'll need:

2 cups sugar
1 1/2 cups oil (like canola or corn oil)
4 eggs
3 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cinnamon
1/2 teaspoon salt
3/4 cup chopped nuts
1 teaspoon vanilla
1 1/2 cups grated zucchini
1 1/2 cups grated carrots

What to do:

Beat eggs, sugar and oil.

Add sifted dry ingredients, zucchini, carrots, nuts and vanilla.

Pour into a greased Bundt pan. Bake at 350 F. for 45 min to 1 hour.

Let cool and sprinkle with powdered sugar.

68. Upside-Down Raisin Carrot Cake

Serves 4

What you'll need:

1 cup raisins
1 (20 ounce) can pineapple slices
1/2 cup butter
1/2 cup brown sugar
3/4 cup sugar
1 1/2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon salt
1/4 teaspoon ground ginger
2 eggs
1 teaspoon vanilla extract
1 cup shredded carrot

What to do:

Drain pineapple, reserving 1/2 cup of the juice.

Melt 1/4 cup butter in a 10-inch ovenproof skillet. Blend in brown sugar.

Arrange pineapple over brown sugar/butter mixture and top with 1/2 cup raisins.

Beat remaining 1/4 cup butter with sugar until light and fluffy.

Beat in eggs, vanilla and carrots.

Combine dry ingredients in a separate bowl.

Beat 1/3 of the dry ingredients into the creamed butter and sugar.

Beat in half of reserved pineapple juice till blended.

Beat in another 1/3 of dry mixture, followed by remaining pineapple juice.

Beat in remaining third of dry ingredients.

Fold in remaining 1/2 cup raisins.

Pour batter over pineapple in ovenproof skillet.

Bake in 350 oven 40-45 minutes.

Let stand 5 minutes before inverting on serving plate.

69. Healthy Carrot Cake Muffins

Serves 12

What you'll need:

3/4 teaspoon baking powder
1/4 cup applesauce
1/4 cup white sugar
1/3 cup brown sugar
3/4 cup wheat flour
3/4 cup white flour
1 teaspoon baking soda
3/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
1 tablespoon honey
1 cup carrot, graded
1/2 cup light soymilk
1/2 cup walnuts
1/2 cup raisins

What to do:

In a small bowl mix baking powder and applesauce into a foamy mixture, set aside.

In a large bowl mix flour, sugar, baking soda, cinnamon, nutmeg, and salt.

Add honey, carrots, milk, and applesauce mixture.

Mix well.

Add nuts and raisins.

Spray muffin pan with nonstick cooking spray or line with cupcake liners.

Fill muffin pan $\frac{3}{4}$ full.

Bake at 350 F for 30 minutes or until toothpick comes out clean.

70. Gingered Carrot Latkes

Makes 15

What you'll need:

6 cups coarsely grated peeled carrots
6 tablespoons all-purpose flour
1 1/2 teaspoons salt
3/4 teaspoon baking powder
1/2 teaspoon ground black pepper
7 teaspoons finely grated peeled fresh ginger
3 large eggs, beaten to blend
Canola oil (for frying)
Celery and Cilantro Relish
Apple, Green Onion, and Jalapeño Salsa

What to do:

Place carrots in large bowl; press with paper towels to absorb any moisture. In another large bowl, whisk flour, salt, baking powder, and pepper to blend. Mix in carrots and ginger, then eggs.

Pour enough oil into heavy large skillet to cover bottom and heat over medium heat. Working in batches and adding more oil as needed, drop carrot mixture by 1/4 cupfuls into skillet and spread to 3 1/2-inch rounds. Fry until golden, about 5 minutes per side. Transfer latkes to rimmed baking sheet. (Can be made 6 hours ahead. Let stand at room temperature. Rewarm in 350°F oven until crisp, about 10 minutes.)

Serve latkes with relish and salsa.

71. Carrot Cake Waffles

Serves 2

What you'll need:

1/2 cup spelt flour (or all-purpose flour)
1/2 tsp cinnamon
1/4 tsp salt
1/4 tsp baking soda
1 tsp baking powder
Pinch stevia extract, or 2 Tbsp agave or pure maple syrup
1/4 cup shredded carrot
1/3 cup milk of choice
1 Tbsp more milk of choice or 1 Tbsp oil
1 tsp pure vanilla extract

What to do:

Combine first 6 ingredients in a mixing bowl, and stir well. In a separate bowl, combine remaining ingredients. Grease your waffle maker, with oil or oil spray (be sure to grease well if using the oil-free version), then let it preheat.

Pour wet ingredients into dry, and stir to make a batter. When the iron is hot, pour half the batter into the center of the iron, and close the lid. (Don't lift the lid before the waffle is finished cooking.)

72. Soft Carrot Cake Sandwich Cookies

Serves 25

What you'll need:

For Soft Carrot Cake Cookies:

1 cup packed light brown sugar
1 cup granulated sugar
1 cup (2 sticks) unsalted butter, room temperature
2 large eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
2 cups old fashioned rolled oats
1 1/2 cups finely grated carrots

For Cream Cheese Frosting:

1 (8 oz.) package cream cheese, room temperature
1/2 cup (1 stick) unsalted butter, room temperature
1 cup confectioners' sugar
1 teaspoon pure vanilla extract

What to do:

For Soft Carrot Cake Cookies: Preheat oven to 350 degrees F. Line two large baking sheets with parchment paper; set aside.

In the bowl of an electric mixer fitted with the paddle attachment, combine sugars and butter. Beat on medium speed until light and fluffy, 3 to 4 minutes. Add eggs and vanilla. Beat until well combined.

In a large bowl, sift together flour, baking soda, baking powder, salt, cinnamon, nutmeg, and ginger. Stir into wet mixture until just blended. Mix in oats and carrots. Chill dough in refrigerator until firm, at least 1 hour.

Drop dough by rounded tablespoonfuls onto prepared baking sheets, spacing 2 inches apart. Bake for 10 to 12 minutes. Let cool completely, then frost the flat side of one cookie with Cream Cheese Frosting (recipe below). Sandwich together with another cookie.

For Cream Cheese Frosting: Beat cream cheese and butter in a large mixing bowl until smooth and well blended. Sift in confectioners' sugar. Continue beating until smooth. Add vanilla and stir to combine. Use to frost cookies, or any other baked treat.

Store cookies in an airtight container for up to 3 days in the refrigerator.

73. Carrot Cake Loaf with Yogurt Glaze

Serves 10

What you'll need:

Cooking spray

2 cups all-purpose flour, plus more for pan

2 teaspoons baking powder

3/4 teaspoon baking soda

1/2 teaspoon ground cinnamon

1/2 teaspoon salt

1 cup sugar

2/3 cup plain reduced-fat (2%) Greek yogurt, divided

1/4 cup vegetable oil

2 large eggs

2 teaspoons finely grated fresh ginger

2 medium carrots, coarsely grated

1/4 cup confectioner's sugar

What to do:

Preheat oven to 350 F.

Spray a 9- x 3- x 5-inch loaf pan with cooking spray and dust with flour. Set aside. In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt. In a separate bowl, whisk together sugar, 1/3 cup yogurt, oil, eggs, and ginger. Stir dry mixture into yogurt mixture, then stir in carrots. Transfer to baking pan.

Bake for 40 to 50 minutes, until a toothpick inserted in the center comes out clean. Transfer to a wire rack to cool 15 minutes in pan; remove from pan to cool completely. Stir together remaining 1/3 cup

yogurt and confectioner's sugar. Just before serving, drizzle glaze over cake set on wire rack. Slice into 10 pieces.

74. Carrot Cake Crumble

Serves 4

What you'll need:

1 1/2 cups sliced carrots
3 cups diced pineapple
1 1/2 tsp pure vanilla extract
3 Tbsp oil or buttery spread
1/2 cup rolled oats, gluten-free if needed
1/4 cup plus 1 Tbsp flour of choice, excluding coconut
1 tsp cinnamon
1/4 tsp salt
1/2 tsp baking soda
Pinch pure stevia, or 3 1/2 Tbsp sugar of choice

What to do:

Preheat oven to 325 F and grease an 8-inch square pan. Finely grate the carrots, then combine with the pineapple, vanilla extract, and melted buttery spread or oil. In a separate bowl, combine all remaining ingredients.

Pour wet into dry, and stir to combine. Transfer to the prepared pan, and bake 35 minutes or until golden. The recipe will be “fall apart” crumbly in the first few hours, but if left overnight in the fridge it becomes firmer. Eat warm or cold, topped with melted coconut butter or your favorite ice cream if desired. Leftovers can be refrigerated or frozen.

75. Mini Carrot Cake Cheesecakes with Cream Cheese Icing

Serves 24

What you'll need:

FOR THE CRUST:

1/4 cup toasted pecans
4 whole graham crackers, finely ground (about 1/2 cup)
2 Tablespoons unsalted butter, melted
1 1/2 Tablespoons granulated sugar
1/8 teaspoon salt

FOR THE CHEESECAKE:

1/2 Tablespoon unsalted butter
1 medium carrot, peeled & finely grated
3/4 cup granulated sugar
2 (8-ounce) packages cream cheese, at room temperature
2 large eggs
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon salt
3/4 teaspoon pure vanilla extract

ICING:

1 (3-ounce) package cream cheese, at room temperature
1/4 cup butter, softened
2 cups powdered sugar, sifted
1 teaspoon vanilla extract

Marzipan carrots, for garnish (optional)

What to do:

Prepare the crust: Preheat oven to 350°F. Pulse pecans and graham crackers in a food processor until finely ground. Place in a medium bowl and stir in butter, sugar and salt.

Press a spoonful of crumb mixture into the bottom of each mini cheesecake tin (the kind with the removable bottoms). Bake until golden brown and slightly firm, 10 to 12 minutes. Don't overbake or the pecans will begin to burn. Let cool on wire rack. Reduce oven temperature to 325°F.

Prepare the cheesecake: Melt butter in a medium saucepan over medium heat. Add carrots, 1/4 cup of sugar, and cook, stirring often, until carrots are soft, 3 to 4 minutes. Transfer with pan juices to a bowl, and let cool.

Beat cream cheese and remaining 1/2 cup of sugar with a mixer on medium speed until fluffy, about 4 minutes. Add eggs, 1 at a time, scraping down sides of bowl as needed. Add carrots and pan juices, nutmeg, cinnamon, ginger, salt and vanilla, and beat until incorporated. Spoon on top of crusts to about 3/4 full.

Bake until set, about 18 to 22 minutes- watch closely and pull out of the oven when the cheesecakes are set (touch the tops and make sure they're not jiggly, but firm).

Transfer pans to a rack and let cool. Refrigerate until ready to frost.

Prepare icing: Beat cream cheese and butter at medium speed with an electric mixer until smooth. Gradually add powdered sugar and vanilla, beating until smooth. Place a heaping teaspoonful on top of each cheesecake and spread gently to cover the tops.

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