



Layered Carrot Cake with Cream Cheese Frosting

Makes: 10 servings

Prep Time: 20 minutes Cook Time: 45 minutes

Total Time: 1 hour 5 minutes

Ingredients

For the Carrot Cake:

- 2 cups white sugar
- 1 & 1/2 cups vegetable oil or coconut oil
- 4 large eggs
- 2 cups all purpose flour
- 2 tsp baking powder
- 2 tsp baking soda
- 1 tsp salt
- 1 tsp ground cinnamon
- 3/4 tsp ground nutmeg
- 3 cups finely grated peeled carrots, about 1 pound

For the Cream Cheese Frosting:

- 4 cups powdered sugar
- 2 8- ounce packages cream cheese, room temperature
- 1/2 cup (1 stick) unsalted butter, room temperature
- 4 tsp vanilla extract

Instructions

Preheat oven to 325°F. Lightly grease or spray three 9-inch-diameter cake pans with 1 & 1/2-inch-high sides. Line bottom of pans with parchment. Lightly grease or spray parchment paper.

Using a large mixer, beat sugar and vegetable oil in bowl until combined. Add eggs one at a time, beating well after each addition. Sift flour, baking powder, baking soda, salt, cinnamon and nutmeg into sugar and oil mixture. Stir in carrots.

Pour batter into prepared pans, dividing equally. Bake until toothpick inserted into center comes out

clean and cakes begin to pull away from sides of pans, about 45 minutes. Cool in pans on racks 15 minutes. Turn out cakes onto racks and cool completely.

Using a mixer, beat all frosting ingredients in medium bowl until smooth and creamy.

Place 1 cake layer on platter. Spread with 1 cup frosting on top. Top with another cake layer. Spread with 1 cup frosting. Top with remaining cake layer. And more swirls of icing on top.

Top with edible flowers (I used marigolds and carrot greens) and decorations as desired.

This frosting needs to be refrigerated so be sure to make room in the fridge.

Recipe by What's Gaby Cooking