

Bakers Banquet



Carrot Cake with Cream Cheese Glaze

For the Cake

- 2 cups (240 grams) flour
- 1 cup (200 grams) granulated sugar
- 1 cup (190 grams) light brown sugar
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon nutmeg
- 1 cup (250 ml) vegetable or canola oil
- 3 eggs, lightly beaten
- 2 teaspoons vanilla extract
- 1 1/3 cups purred cooked carrots - at least 1 1/3 bags of carrots or a few jars of baby food (see introduction above)
- 3/4 cup canned crushed pineapple, drained
- 1 cup (150 grams) toasted, chopped walnuts (optional)

For the Glaze

- 4 ounces (112 grams) of cream cheese, room temperature
- 1 cup (120 grams) confectioners sugar
- 1/2 teaspoon vanilla extract
- 2 - 4 tablespoons milk or cream

To Make the Cake

Set your oven rack to the middle position. Preheat the oven to 350° F.
Spray a 13 x 9 inch pan with baking spray and line with a parchment sling.

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In a large bowl of a standing mixer with the paddle attachment, sift the flour, baking soda, cinnamon, and nutmeg together. Add the sugars. Add the oil, eggs and vanilla and beat well, starting on low, and increasing to medium. Next, remove the bowl from the mixer and fold in the carrots, crushed pineapple and, walnuts if you are using them.

Pour the batter into the prepared pan. Bake 55-60 minutes, until the edges of the cake have pulled away from the sides and a skewer inserted into the center comes out clean

Cool the cake in the pan for 15 minutes, then lift it out using the parchment paper and place it on a metal cooling rack. Let it cool for 1 hour. When completely cool you can remove the parchment paper. If you have a second cooling rack, invert cake on to the second rack, remove paper, then flip cake back over to the first rack.

To Make the Glaze

In a medium bowl mix together the softened cream cheese and the confectioners sugar. Add the vanilla. The mixture will be very thick. Use the milk or cream to thin it out 1 tablespoon at a time. The glaze should be very thick but pourable.

Pour the glaze on the cooled cake. Use an offset spatula to spread the glaze over the top.