

# Double Carrot Carrot Cake

Author: Dev Amadeo

Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: a 3 tier 6" cake or a 2 tier 8" cake

Total time: 2 hours, including cooling down and chilling times (you can make the components in advance as well.)

Active time: 10 minutes for making the frosting, 20 minutes for cooking and shredding the carrots, 10 minutes for making the batter

Baking time: 25 minutes

Equipment: hand mixer, 6" or 8" cake pans, measuring and mixing bowls and spoons

## My Prep:

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## Ingredients:

### Creamy Cream Cheese Frosting:

- Butter (salted or unsalted), a bit softened - 8 TBSP, 113g (1 stick,  $\frac{1}{2}$  cup)
- Vanilla extract (optional) -  $\frac{1}{4}$  Tsp
- Confectioner's sugar, sifted - 3 cups, 384g
- Cream cheese (in bricks, not whipped, and still chilled) - 16 oz. (2 single boxes)

### Double Carrot Cake:

- Walnuts - 1 cup, 100g

## Steps:

### To make the frosting:

Put the 8 tablespoons of softened butter in the bowl of a stand mixer with the paddle attachment (you can use an electric hand mixer with the beaters attached). Beat for 3 minutes in medium speed (#4 in the KitchenAid) until butter is pale and fluffy. Add the  $\frac{1}{4}$  teaspoon of vanilla to combine.

(In the meantime, take out the 2 boxes of cream cheese out of the fridge. With a small spatula or butter knife, press it down as much as you can to make it thinner.)

- Cake flour, preferably unbleached (I used King Arthur cake flour) - 1  $\frac{1}{2}$  cup, 230g
- Baking powder - 2  $\frac{1}{4}$  Tsp, 9g
- Cinnamon - 1 TBSP, 7g
- Ground ginger - 1 Tsp
- Ground nutmeg -  $\frac{1}{2}$  Tsp
- Ground cardamom -  $\frac{1}{2}$  Tsp
- Fine sea salt -  $\frac{1}{2}$  Tsp, 3g
- Natural granulated sugar -  $\frac{1}{2}$  cup, 100g
- Brown sugar, packed -  $\frac{1}{2}$  cup, 97g
- Vegetable Oil -  $\frac{1}{2}$  cup, 104g
- Eggs, preferably organic - 2
- Vanilla extract - 2 Tsp
- Puréed carrots, cooled down -  $\frac{1}{2}$  cup, 137g (about 2 to 3 medium and thin carrots)
- Shredded carrots - 1 $\frac{1}{2}$  cup, 180g (about 3 to 4)

Note: If not using a scale, spoon and level your measuring cup, never overpack it with flour.

Stop mixer and add the sifted 3 cups of confectioner's sugar. Start mixing in the lowest speed just to incorporate the sugar, then increase speed to medium again. Beat for 2 to 3 minutes.

Change paddle for wire/whisk attachment. Add the cream cheese and mix still in the lowest speed. You will need to stop after a minute or two to scrape down the cream cheese creeping up the bowl and the whisk. Do this a couple of times to make sure the cream cheese is getting broken down. When cream cheese is fairly incorporated, increase mixer 1 speed (#2 in the KitchenAid) and mix about 3 minutes, until cheese has completely mixed in and there are no lumps of cream cheese. You may burst the mixing a couple of times by increasing one speed for 25 seconds, then return to your speed. And you may need to scrape once more the frosting to make sure the cream cheese is being incorporated. Frosting should taste as sweet cream cheese. If you're still getting the dry feel of the powdered sugar, keep mixing until that's gone, a minute or 2 more.

Cover with a plastic wrap paper and place it on the fridge. Let it loose the chill and become malleable before frosting the cake.

If making a couple of days in advance, let it out of the fridge until it's soft, around 20 minutes, and re-whipp in slow speed 1 to 2 minutes (see notes above for more tips).

To make the Carrot Cake:

Grease three 6" or two 8" cake pans with butter or baking spray or line them with parchment paper.

Preheat oven to 325°. Place walnuts in a baking sheet. Roast 10 to 15 minutes, just until they are warm and start to smell fragrant. Remove from oven and let them cool.

Take walnuts out of the oven and increase temperature to 350°. When walnuts cool down, roughly chop them in small pieces.

My recipe highlights:

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Extra notes:

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Over a medium bowl sift together the 1 ½ cup of flour, the 2 ¼ teaspoon of baking powder, the 1 tablespoon of cinnamon, the 1 teaspoon of ginger, the ½ teaspoon of nutmeg, the ½ teaspoon of cardamom and the ½ teaspoon of sea salt.

In a large mixing bowl place the ½ cup of granulated sugar and the ½ cup of brown sugar. Pour the ½ cup of vegetable oil and using a hand electric mixer or stand mixer beat on medium speed (#4 in the Kitchen Aid) until you have a grainy paste, 3 to 4 minutes. Add eggs and beat until well incorporated. Add the 2 teaspoons of vanilla and the ½ cup of puréed carrots and mix just until well incorporated.

Stop mixer and add the flour mixture. Mix just until incorporated. Small streaks of flour are ok. Add the chopped walnuts and shredded carrots and mix in a folding motion.

Pour batter in the cake pans, divided equally. Gently spread across the top if needed to make sure the batter is evenly distributed. Bake for 20 to 25 minutes if using a 6” cake pan, 30 to 35 minutes if using an 8” one, until a toothpick comes out clean after you inserted through the center. Let the cakes cool down for 5 to 7 minutes before flipping them and removing from pan to let them cool down completely. Even out cake tops with a serrated knife if necessary. If you need to frost them right away, place them in the fridge for 20 to 30 minutes to speed up the process.

Frosting the cake:

Scoop about a cup of frosting and place it over one of the cakes. With an offset spatula or back of a large spoon spread it evenly. Repeat with the other cakes. Top it with more frosting and cover the sides, making gentle swirls motions.

Place cake on the fridge before cutting for 20 to 30 minutes to set the frosting.

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