

Orange and Olive Oil Carrot Cake

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Original recipe and notes at www.devamadeo.com



Details:

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

Total time: 2 hours

Active time: 20 minutes to make the batter, 10 minutes to make the frosting

Baking time: 20 - 25 minutes

Equipment: cake pans, stand mixer or electric hand mixer, serrated knife

My Prep:

Ingredients:

Carrot Cake:

- Natural granulated sugar – 1 cup, 210g
- Brown sugar (you may use light brown as well) - $\frac{1}{2}$ cup, 100g
- Orange zest (preferably from navel oranges for a sweeter taste) - zest from 1 large orange, about 2 packed TBSP
- Buttermilk - $1\frac{1}{4}$ cup, 297g
- Orange juice - 2 TBSP, 29g
- Unbleached all-purpose flour – 2 cups, 280g
- Ground cinnamon - $1\frac{1}{2}$ Tsp, 3g
- Ground ginger - 1 Tsp, 2g
- Ground nutmeg - a good pinch to $\frac{1}{4}$ Tsp

Steps:

Making the cake:

Preheat oven to 350°. Grease three 6" or two 8" cake pans with plenty of butter or line them with parchment paper.

In a bowl combine the 1 cup/210g of natural granulated sugar with the $\frac{1}{2}$ cup/100g of brown sugar. Add the approximate 2 tablespoons of orange zest and rub them together for 1 minutes. Let it rest.

Mix the $1\frac{1}{4}$ cup/297g of buttermilk with the 2 tablespoons/29g of orange juice. Mix the 2 cups/264g of flour, the $1\frac{1}{2}$ teaspoon/3g of cinnamon, the teaspoon/2g of ginger, the pinches of nutmeg and all-spice, the teaspoon/5g of baking powder and the $\frac{1}{2}$ teaspoon/3g of salt.

- All-spice - a good pinch to $\frac{1}{4}$ Tsp
- Baking powder - 1 Tsp, 5g
- Fine sea salt - $\frac{1}{2}$ Tsp, 3g
- Large eggs, at room temperature - 3
- Vanilla extract - 1 Tsp, 4g
- Extra Virgin Olive Oil - 1 cup, 212g
- Carrots, medium shredded - 2 cups, 295g
- Pistachios - 1 cup, 150g, roughly chopped
- Crushed pistachios and fine orange zest if desired to decorate

Cream Cheese Frosting:

(Check the original post of [Extra Creamy Cream Cheese Frosting](#) for many tips when making this.)

- Butter (salted or unsalted), a bit softened - 8 TBSP, 113g (1 stick, $\frac{1}{2}$ cup)
- Confectioner's sugar - 3 cups, 384g
- Fresh orange juice - 2 TBSP, 29g
- Cream cheese (in bricks, not whipped, and still chilled) - 12 oz., 339g (1 $\frac{1}{2}$ box)

Place the 3 eggs, the sugar-orange zest mixture and the teaspoon/4g of vanilla in the bowl of a stand mixer with the whisk attachment (if using a hand electric mixer, use the beaters). Beat in high speed (level #8 in the Kitchen Aid) for 5 minutes (about 7 minutes if using an electric hand mixer). With the mixer running, start drizzling slowly the 1 cup/212g of olive oil in a thin stream. Mix for 2 minutes. Decrease speed to the lowest (level #1 in the Kitchen Aid) and add the buttermilk-orange juice mixture.

Gradually add the flour mixture just until thin streaks of flour remains. Remove bowl from mixer and with a rubber spatula or wooden spoon gently mix the 2 cups/295g of shredded carrots and the cup/150g of the chopped pistachios, making sure there are not visible streaks of flour when you finish mixing.

Pour batter evenly into your cake pans. Bake for 15 to 20 minutes if using 6" cake pans or 20 to 25 minutes if using 8" cake pans, or until a toothpick comes out clean after you insert it through the center. Let the cakes cool down completely. You may wrap them in cling paper and place them in the fridge for about at least 20 minutes to an hour to cool down before frosting.

With a serrated knife, even out the top of the cakes. Place four pieces of parchment paper or aluminum foil forming a square on a serving plate or cake stand. Place one cake and cover with a thick layer of the cream cheese frosting. Place the second cake upside down and frost. Place the third cake and frost again. From the top, start spreading the frosting around the cake in a thin layer. If possible, place in the fridge for 20 to 30 minutes to set that first frosting layer. Take out and spread a thick frosting layer on the sides of the cake. Use a spoon to make swirls as decorations.

My recipe highlights:

Extra notes:

Sprinkle finely chopped pistachios and/or fine orange zest to decorate.

Cake will be good for a few days. Store in the fridge covered as much as possible.

Making the Creamiest Cream Cheese Frosting:

With a stand mixer using the paddle attachment, or with an electric hand mixer using the beaters, beat the 8 tablespoons/113g of butter in medium speed (#4 in the Kitchen Aid) until loose and fluffy.

Place a large sieve over the bowl and sift the 3 cups/384g of confectioner's sugar over, or sift it on a separate bowl and add it into the butter. Mixture will become sandy. Add the 2 tablespoons/29g of orange juice and mix to combine.

Smear the 12 ounces/339g of cream cheese into the butter mixture as much as you can, then beat it until well incorporated. You would still see lumps of cream cheese. Scrape the beaters, walls and bottom of the bowl to reincorporate any pieces of cream cheese.

Change to the whisk attachment and beat still in medium speed (bring it down to speed #2 in using a stand mixer) until very creamy and silky, without any lumps of cream cheese. Stop and scrape the walls of the bowl one or two times in between to make sure cream cheese is incorporating well.

Chill for 30 minutes before frosting the cake.

You can make this cream cheese frosting a few days ahead, just let it out of the fridge for 5 or 10 minutes before working with it.

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