

Carrot Cake

12 servings • Category: Dessert • Generated by Nutrifax

Ingredients

- 250 g Flour (wheat, all-purpose, enriched, bleached)
- 1 1/2 cup Sugars (granulated)
- 3 large Egg (whole, raw, fresh)
- 218 g Oil (canola)
- 300 g Carrots (raw)
- 2 tsp Leavening agent (baking soda)
- 2 tsp Spices (cinnamon, ground)
- 1/2 tsp Salt (table)
- 1 tsp Vanilla extract
- 59 g Nuts (walnuts, English, halves, raw)

Instructions

1. Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. Peel and finely grate the carrots. Set aside.
3. In a large bowl, whisk together the flour, sugar, baking soda, cinnamon, and salt.
4. In another bowl, whisk the eggs, oil, and vanilla.
5. Pour the wet ingredients into the dry. Stir until just combined.
6. Fold in the grated carrots and walnuts.
7. Divide the batter evenly between the two pans.
8. Bake for 30–35 minutes until a toothpick inserted in the centre comes out clean.
9. Cool in pans for 10 minutes, then turn out onto wire racks to cool completely before frosting.