

Carrot Cake

<http://userealbutter.com/2008/02/28/carrot-cake-recipe/>

adapted from Ridge View Bed and Breakfast, Virginia by Eleanor Damico

carrot cake

1 1/2 cups flour
1 cup sugar
1 tsp baking soda
1 tsp ground cinnamon
1/2 tsp ground cloves
1 tsp allspice
2/3 cup cooking oil
2 eggs
1 cup finely shredded raw carrot
1/2 cup crushed pineapple (with syrup)
1 tsp vanilla extract
1/2 walnuts, chopped

cream cheese frosting

8 oz. cream cheese, room temperature
2 oz. unsalted butter, room temperature
2 tsps vanilla extract
pinch salt
1 lb. confectioner's sugar

chocolate cream cheese frosting (optional - make this instead of or in addition to the cream cheese frosting)

modified from [Chocolate Covered Katie](#)

8 oz. cream cheese, room temperature
2 oz. unsalted butter, room temperature
2 oz. dark chocolate (70% cocoa or more), melted and cooled (but not solid)
1/2 cup cocoa powder (I used Dutch-processed)
1 1/2 tsps vanilla extract
1/2 tsp almond extract (optional, but I love it)
pinch salt
1 1/2 – 3 cups confectioner's sugar (I used 200 grams or just under 1 cup)

Cake: Stir dry ingredients together in a large bowl. Add remaining cake ingredients and mix until moistened. Pour batter into greased and lightly floured baking pan. For a 9x9x2 inch baking pan, bake at 350°F for about 35 minutes or until toothpick comes out clean or with moist crumbs. I baked in 2 6-inch round pans at 375°F for 45 minutes (at elevation). Remove cakes from oven and when slightly cooled, invert onto cooling rack out of pan and let cool completely.

Cream cheese frosting: Cream the butter and cream cheese together until completely blended. Add vanilla and salt. Blend. Gradually beat in confectioner's sugar to desired consistency. Note: I usually make this into a layer cake, so I typically make 1.5 times the amount of frosting. If there is any leftover, the frosting works beautifully on cinnamon buns.

Chocolate cream cheese frosting: Cream the butter and cream cheese together. Stir in the melted chocolate until blended. Mix in the cocoa powder, vanilla, almond extract (if using), and salt. Slowly beat in the confectioner's sugar until you reach the desired sweetness or consistency. Note: if you like your frosting really sweet and it becomes too stiff, loosen it by beating in a little milk (or plant-based milk).