

# Ultra Moist & Easy Carrot Cake

This classic carrot cake is a go-to for good reason – it's moist, flavourful and easy to make. Freshly grated carrot keeps the crumb soft and tender, while cinnamon and nutmeg add a warm, spiced depth. Walnuts bring a subtle crunch, but you can swap them out for pecans or leave them out altogether for a nut-free version. The cream cheese frosting is a must – tangy, rich and the perfect match for the sweet, spiced cake. Whether you're baking ahead for a special occasion or just want a satisfying weekend treat, this crowd-pleasing cake is easy to prep and even easier to love.



**Prep:** 20 mins

**Cooking:** 55 mins

**Serves:** 12

**Makes:** 1

## Ingredients

- 1 cup (250ml) vegetable oil
- 1 ½ cups (330g) firmly packed brown sugar
- 3 eggs
- 3 cups (approx. 2 carrots) firmly packed coarsely grated carrot
- 2 cups (300g) self-raising flour
- ½ tsp bicarbonate of soda, sifted
- 1 ½ tsp mixed spice
- ¾ cup (90g) chopped toasted walnuts

## Cream Cheese Frosting

- 60g butter, softened
- 150g cream cheese, softened
- 2 cups (320g) icing sugar

## Method

1. Preheat oven to 180°C/160°C (fan-forced). Grease a 22cm square cake pan. Line base and sides with baking paper, extending 3cm over long sides.
2. Using an electric mixer, beat oil, sugar and eggs in a large bowl until thick and creamy. Stir in carrot.
3. Sift flour, bicarbonate of soda, 1 ¼ tsp of the mixed spice together and fold into cake batter along with ½ cup of the walnuts. Pour mixture into prepared pan.

4. Bake for 50-55 minutes or until a skewer inserted in the centre comes out clean. Stand cake in pan for 10 minutes before transferring to a wire rack to cool completely.

### **Cream Cheese Frosting**

1. To make cream cheese frosting, beat butter and cream cheese together in the bowl of an electric mixer until light and fluffy. Gradually beat in icing sugar until smooth.
2. Spread frosting over cold cake. Scatter with remaining nuts and dust with remaining mixed spice. Serve.

### **Notes**

- Walnuts can be replaced with macadamia nuts or pecans.
- This cake will keep for up to 3 days in an airtight container.
- Unfrosted cake can be frozen for up to 3 months.

### **Australian Eggs**