



Hay Day Kitchen

Carrot Cake



In this episode, we made a classic delicious dessert to help welcome Springtime – Carrot Cake!

We've prepared an easy and delicious recipe and video, so you can follow along step-by-step. Go ahead, give it a try!

And share with us your final cake using the hashtag #haydaykitchen!

 YouTube

<https://youtu.be/P-020LANbIA>

Ingredients:

3 Medium Carrots

1 Tsp Orange zest

1 1/4 Cups Flour

1 Tsp Cinnamon

1/2 Tsp Ginger

1/2 Tsp Salt

2 Tsp Baking powder

3 Eggs

1 Cup Brown Sugar

2/3 Cup Melted butter

1/2 Cup Crushed walnuts



Frosting:

1 1/3 Cups Cream cheese

1 Cup Icing sugar

1/4 Cup Melted butter

1/2 Cup Cream

1 Tsp Orange zest

Prep time: 4 hrs

Servings: 1 cake; 8-10 pieces

Equipment: Cutting board, knife, measuring bowls & spoons, 8-inch springform cake pan, whisk, parchment paper, palette knife

Method:

- Begin by preheating your oven to 175°C / 350°F.
- In a bowl, grate carrots and 1 tsp of orange zest.
- Measure flour, baking powder, salt, cinnamon, and ginger in a separate bowl. Mix the dry ingredients together and set aside.
- Take a larger bowl and whisk your eggs and brown sugar until creamy and foamy.
- Start adding in the dry ingredient mix and melted butter, little by little, to the foamy egg and sugar mix. Stir slowly and don't over mix.
- Fold in the grated carrots, orange zest and crushed walnuts.
- Cover the bottom of your cake pan with parchment paper, or grease with butter.
- Pour in the cake batter and bake in the oven for 35-40 min at 175°C / 350°F.
- When finished baking, let it cool down completely before cutting or decorating.

- While it cools down, prep the frosting!
- Measure cream cheese, icing sugar and melted butter into a bowl.
- Mix until fully combined.
- Add the cream and grated orange zest.
- Whisk the frosting until the texture is creamy and fluffy.

- Cut the cake into two equal layers.
- Spread half of the frosting on the first cake layer.



- Stack the other layer on top and spread the remaining frosting on top to complete the cake.
- Decorate with crushed walnuts and a little orange zest.

♥ Best enjoyed with some tea or with friends and family!
That is if you don't eat all by yourself 😊

How did your Carrot Cake turn out? We'd love to see it!

*Submit a photo to our Fan Art Uploader!
Or post it on Instagram, using the hashtag #haydaykitchen*