

LIGHT CARROT CAKE WITH CREAM CHEESE FROSTING

Fluffy yet not dry, moist yet not dense, flavorful yet not too spicy. Those are what makes this light carrot cake so special, on top of having only half a cup of oil instead of up 1 ½ cups in your regular carrot cakes. The flavor of the sweet carrots shine through without ever reminding you they are vegetables. This cake is all I've ever wanted in a carrot cake. You can use light or regular cream cheese. I gave myself that and used regular. ~Joy

INGREDIENTS

For the Cake:

- vegetable cooking spray
- 2 1/2 cups unbleached all-purpose flour
- 1 1/4 teaspoons baking powder
- 1 teaspoon baking soda
- 1 1/4 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1/2 teaspoon table salt
- 3 large eggs
- 1 cup packed light brown sugar
- 1 cup granulated sugar
- 1/2 cup vegetable oil
- 1 pound carrots (about 6 medium), peeled and coarse grated, about 3 cup

For the frosting:

- 1 package cream cheese, softened
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 1 cup confectioners' sugar

PREPARATION

For the cake layers:

1. Preheat oven to 350°F with the rack in the middle position. Lightly coat 2 9"x2" aluminum round cake pans with cooking spray.
2. Whisk the flour, baking powder, baking soda, spices and salt in a medium bowl.



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*This recipe was adapted from Cooks Illustrated magazine (November 2006 issue) and was featured on [Gourmeted.com](http://gourmeted.com) November 4, 2010: <http://gourmeted.com/2010/11/04/light-carrot-cake/>
Please email us at gourmeted@gmail.com if you have questions.*

3. Beat the eggs and sugars together in another medium bowl until smooth and thick, about 3 minutes. Add oil and mix on low speed until it becomes thoroughly combined, about 1 minute.
4. Sift half the flour mixture over the batter and gently stir. Repeat with remaining flour and mix until most of the lumps are gone, but do not over mix. Fold in the carrots with a rubber spatula.
5. Pour the batter equally into greased pans and level the top with a spatula. Bake for 20 to 25 minutes, rotating the pans halfway through the baking time. It is done when a cake tester comes out with only a few moist crumbs when inserted into the middle of the cake.
6. Cool cakes in the pan for 10 minutes then invert onto a wire rack to completely cool, right side up.

For the frosting:

Beat cream cheese, vanilla and lemon juice together. Add confectioners' sugar and beat until smooth and without lumps.

To assemble the cake:

Place the first layer on a plate or cake stand, and frost the top with half the icing. Gently place the 2nd cake layer and frost with the remaining icing. Optional: top with some shaved white chocolate or dehydrated caramelized carrot shavings.



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