



Carrot Cake

with Walnuts & Coconut Frosting



2h



2 Servings

It's hard to improve a classic like carrot cake. So, we focus less on being different and placed all that creative energy into creating the best carrot cake ever. This version features the usual suspects' sweet grated carrots, toasted walnuts, and warming cinnamon. The result is a tender, moist cake. Instead of adding coconut to the batter, it's toasted, then incorporated into the decadent cream cheese frosting. Nailed it!

What we send

- 1 oz walnuts ¹⁵
- 1 oz unsweetened, shredded coconut ¹⁵
- ½ lb carrots
- 10 oz self-rising flour ¹
- ¼ oz ground cinnamon
- ¼ oz baking soda
- 10 oz granulated sugar
- ½ lb cream cheese ⁷
- ¾ oz pkt coconut milk powder ^{7,15}
- 5 oz confectioners' sugar

What you need

- 4 Tbsp butter (plus more for greasing) ⁷
- all-purpose flour ¹
- kosher salt
- 2 large eggs ³
- ½ c neutral oil

Tools

- rimmed baking sheet
- 8-inch round cake pan
- box grater
- hand-held electric mixer

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 520kcal, Fat 30g, Carbs 62g, Proteins 5g



1. Toast coconut & walnuts

Preheat oven to 350°F with a rack in the center. Transfer **walnuts** to one half of a rimmed baking sheet; add **coconut** to the other half. Bake on center rack until both coconut and walnuts are lightly toasted, 4-5 minutes (watch closely as ovens vary). Remove from oven and allow to cool slightly. Reserve 2 tablespoons coconut for step 6; set remaining aside for step 3. Finely chop walnuts.



4. Bake cake

Transfer **batter** to the prepared cake pan; gently tap on counter to eliminate air bubbles. Bake on center oven rack until a toothpick inserted in center comes out clean, about 50 minutes. Transfer to wire rack and allow to cool completely. Meanwhile, set **half of the cream cheese** and **4 tablespoons butter** out at room temperature to soften. (Save remaining cream cheese for own use.)



2. Grate carrots

Meanwhile, coat the bottom and sides of an 8-inch cake pan with **butter**, then add **1 teaspoon all-purpose flour**; tilt to dust, tapping out any excess. Scrub **carrots**, then coarsely grate about 1¾ cups into a medium bowl.



5. Make frosting

Use an electric mixer to beat **butter and cream cheese** on medium-high until combined, 1-2 minutes. Add **coconut milk powder, confectioners' sugar**, and **a pinch of salt**. Starting on the lowest speed, beat until sugar is fully combined; increase speed to medium-high and beat until frosting is light and fluffy, 2-3 minutes.



3. Make cake batter

In a small bowl, combine **1¼ cups self-rising flour, 1 teaspoon cinnamon**, and **½ teaspoon each of baking soda and salt**. To the bowl with **carrots**, add **2 large eggs, 1 cup granulated sugar**, and **½ cup oil**, stirring to combine. Add **dry ingredients, toasted walnuts** and **remaining coconut** to bowl with carrot mixture; stir until no visible traces of flour remain.



6. Frost cake & serve

Once **cake** is completely cool, invert onto a plate. Remove pan, then invert onto a serving plate, top side up. Spread **frosting** on top and sides of **cooled cake**. Garnish **cake** with **reserved 2 tablespoons coconut**. Enjoy!