

DINNERLY



Easter Dessert Classic Carrot Cake with Cream Cheese Frosting



3h



2 Servings

If there's any event that calls for carrot cake, it has to be Easter. Because, rabbits. This ultra rich, moist cake studded with toasted walnuts has just enough of a savory touch to complement the sweet cream cheese frosting. We've got you covered! (2p-plan serves 8; 4p-plan serves 12)

WHAT WE SEND

- 4 (1 oz) cream cheese ⁷
- 2 (1 oz) walnuts ¹⁵
- 10 oz self-rising flour ¹
- 2 carrots
- 10 oz granulated sugar
- ¼ oz ground cinnamon
- ¼ oz baking soda
- 5 oz confectioners' sugar

WHAT YOU NEED

- 4 Tbsp butter ⁷
- 2 large eggs ³
- neutral oil
- kosher salt
- vanilla extract

TOOLS

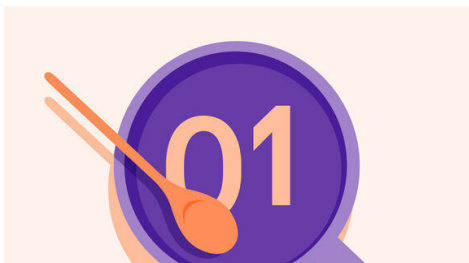
- rimmed baking sheet
- 8-inch cake pan
- box grater
- handheld electric mixer

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 510kcal, Fat 29g, Carbs 61g, Protein 6g



1. Toast walnuts

Preheat oven to 350°F with a rack in the center. Set aside **cream cheese** and **4 tablespoons butter** in a medium bowl to soften at room temperature.

Transfer **walnuts** to a rimmed baking sheet. Bake on center oven rack until lightly toasted, 4–5 minutes (watch closely as ovens vary). Let cool slightly, then finely chop.



2. Prep carrots

Meanwhile, coat bottom and sides of an 8-inch cake pan with **butter**, then add **1 tablespoon self-rising flour**. Tilt pan to dust, tapping out any excess.

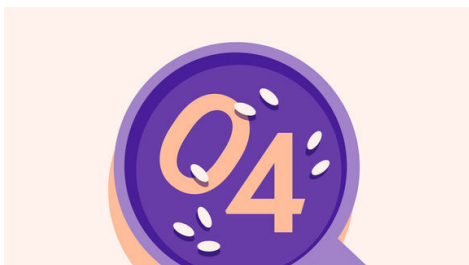
Scrub **carrots**, then coarsely grate about 2 cups into a medium bowl. Add **1 cup granulated sugar**, **2 large eggs**, and **½ cup oil**, stirring to combine.



3. Make batter

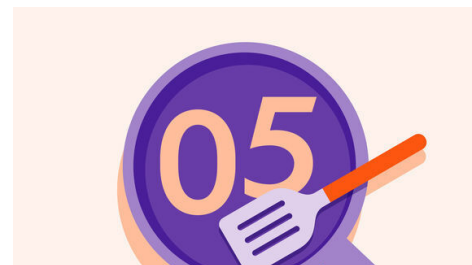
In a small bowl, combine **¼ cups self-rising flour**, **1 teaspoon cinnamon**, and **½ teaspoon each of baking soda and salt**.

Add to bowl with **carrot mixture** along with **toasted walnuts**; stir until no visible traces of flour remain.



4. Bake cake

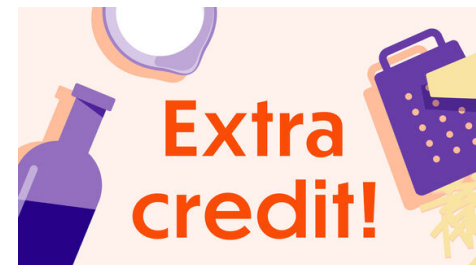
Transfer **batter** to prepared cake pan; gently tap on counter to eliminate air bubbles. Bake on center oven rack until a toothpick inserted into center comes out clean, 45–50 minutes. Transfer to wire rack and let cool completely.



5. Make frosting & serve

Using an electric mixer, beat **butter and cream cheese** on medium-high until combined, 1–2 minutes. Add **confectioners' sugar**, **1 teaspoon vanilla**, and **a pinch of salt**. Beat until light and fluffy, 2–3 minutes. Let cool in fridge, then re-whip once **cake** is cooled.

Invert **carrot cake** onto serving platter. Spread **frosting** on top and sides. Enjoy!



6. Rate your plate!

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