MARLEY SPOON



Easter Dessert! Carrot Cake

with Walnuts & Coconut Frosting

🔊 2h 💘 2 Servings

It's hard to improve on a classic like carrot cake. We focus less on being different and place all that creative energy into making the best carrot cake ever! Our version features sweet grated carrots, toasted walnuts, and warming cinnamon. The result is a tender, moist cake. In addition to adding toasted coconut to the batter, we sprinkle it over the decadent cream cheese frosting. Nailed it! (2p serves 12; 4p serves 16)

What we send

- 1 oz walnuts ⁴
- 2 (½ oz) unsweetened shredded coconut ⁴
- 2 carrots
- 10 oz self-rising flour 2
- ¼ oz ground cinnamon
- ¼ oz baking soda
- 10 oz granulated sugar
- 8 oz cream cheese ¹
- ¾ oz coconut milk powder ^{1,4}
- 5 oz confectioners' sugar

What you need

- 4 Tbsp butter (plus more for greasing) ¹
- all-purpose flour ²
- 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

Milk (1), Wheat (2), Egg (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 350kcal, Fat 20g, Carbs 41g, Protein 4g



1. Toast coconut & walnuts

4. Bake cake

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.

Transfer **batter** to the prepared cake pan;

bubbles. Bake on center oven rack until a

clean, about 50 minutes. Transfer to wire

Meanwhile, set half of the cream cheese

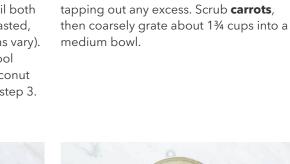
and **4 tablespoons butter** out at room temperature to soften. (Save remaining

toothpick inserted in center comes out

rack and allow to cool completely.

cream cheese for own use.)

gently tap on counter to eliminate air



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,



3. Make cake batter

In a small bowl, combine 1¼ cups selfrising 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.



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.



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!