

DINNERLY



Classic Carrot Cake with Walnuts & Cream Cheese Frosting

 3h  2 Servings

While we haven't verified this, we're 99% sure that all rabbits approve of this carrot cake recipe. At least the carrot-loving ones. This ultra rich, moist cake studded with toasted walnuts has just enough of a savory touch to complement the sweet cream cheese frosting. We may not be 100% sure about the rabbits, but we know you'll approve. We've got you covered! (2p-plan serves 8; 4p-plan serves 12—nutrition reflects 1 slice)

WHAT WE SEND

- 4 (1 oz) cream cheese ²
- 2 (1 oz) walnuts ³
- 2 (5 oz) self-rising flour ⁴
- 1 medium bag carrots
- 2 (5 oz) granulated sugar
- ¼ oz ground cinnamon
- ¼ oz baking soda
- 2 (2½ oz) confectioners' sugar

WHAT YOU NEED

- 4 Tbsp butter ²
- 2 large eggs ¹
- neutral oil
- kosher salt
- vanilla extract

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 29g, Carbs 84g, Protein 7g



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.



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.



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.



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!



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.



6. Rate your plate!

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