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)

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.

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.

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.

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.)

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!