



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
- 2 (5 oz) self-rising flour ¹
- 2 carrots
- 2 (5 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

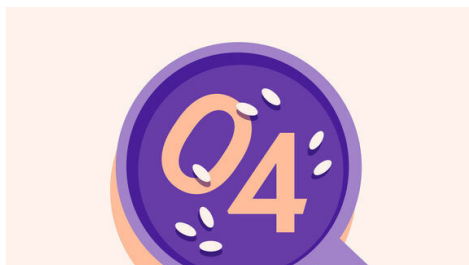
Calories 610kcal, Fat 29g, Carbs 84g, Protein 7g



1. Toast walnuts

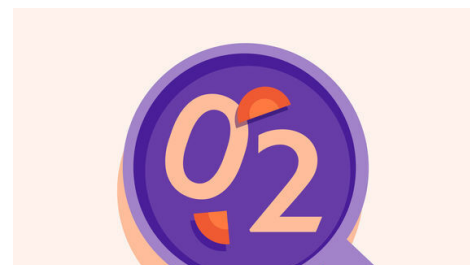
Preheat oven to 350°F with a rack in the center. Set aside **cream cheese** and **4 tablespoons butter** in a medium bowl to soften at room temperature.

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

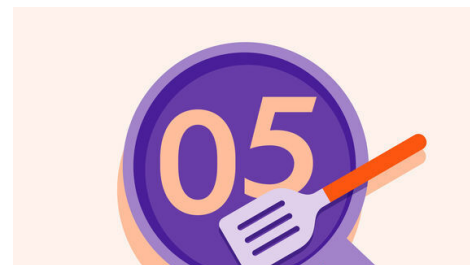
Transfer **batter** to prepared cake pan; gently tap on counter to eliminate air bubbles. Bake on center oven rack until a toothpick inserted into center comes out clean, 45–50 minutes. Transfer to wire rack and let cool completely.



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.

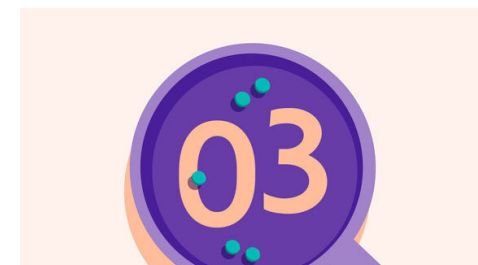
Scrub **carrots**, then coarsely grate about 2 cups into a medium bowl. Add **1 cup granulated sugar**, **2 large eggs**, and **½ cup oil**, stirring to combine.



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.

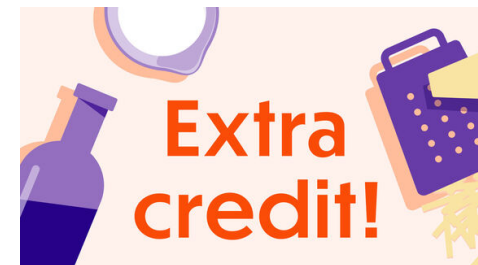
Invert **carrot cake** onto serving platter. Spread **frosting** on top and sides. Enjoy!



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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