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## Super Moist Carrot Cake

Yield: One two-tiered 9-inch cake (8-16 servings)

Time: 30 minutes prep, 35-40 minutes baking, ~70 minutes total

### *For the cake:*

4 large eggs, at room temperature  
2 cups flour  
2 cups sugar  
2 tsp. baking powder  
½ tsp. baking soda  
1½ tsp. cinnamon  
1½ tsp. ground ginger  
¼ tsp. salt  
3 cups finely shredded carrots\* (roughly 8 large carrots)  
½ cup canola oil  
¼ cup crushed pineapple with liquid/juice  
zest of one large orange



### *For the cream cheese frosting:*

8 oz. cream cheese, at room temperature  
½ cup butter, at room temperature  
2-3 cups confectioner's sugar  
1 tbsp. vanilla bean paste (or vanilla extract)

1. Preheat the oven to 350°F. Lightly grease two 9-inch round baking pans. Set aside.
2. In a large mixing bowl, sift together the flour, sugar, baking powder, baking soda, cinnamon, ginger, and salt. Set aside.
3. In another large mixing bowl, beat the eggs. Stir in the finely shredded carrots, canola oil, crushed pineapple, and orange zest. Beat in the dry ingredients, a bit at a time.
4. Divide evenly between the two prepared baking pans. Bake at 350°F for 35-40 minutes, until golden brown and a toothpick inserted into the center of the cake comes out clean. Allow the cakes to fully cool before frosting.
5. Whip the cream cheese, butter, and vanilla bean paste (or vanilla extract) together in a stand mixer until light and fluffy. Add confectioner's sugar, a bit at a time, until the desired consistency is reached. Place one layer of cake on a plate or cake stand and spread with frosting. Top with the second layer of cake, and cover the entire cake (top and sides) the remaining frosting. If desired, reserve some of the frosting to pipe on decorations.

The cake can be prepared a day or two in advance and stored at room temperature, but it is best to frost this cake the day you plan to eat it. Store leftovers in the refrigerator for up to 3 days.

\*Finely shredded carrots keep the carrot cake very moist. If the carrots are shredded into pieces that are too large, they will be too heavy and sink to the bottom of the batter as the cakes cook. Finely shredded carrots stay suspended in the batter, resulting in a more even distribution.