

## Spiced Carrot Cake

***Serves twelve***

2 cups all purpose flour  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. salt  
1 tsp. cinnamon  
½ tsp. ground ginger  
¼ tsp. ground cloves  
¼ tsp. nutmeg  
2 cups of sugar  
1 cup oil  
4 eggs – lightly beaten  
1 tsp. vanilla extract  
3 cups grated carrots (about 3 large carrots – peeled)

Preheat your oven to 350 degrees F (176 C). Prepare 2- 9 inch (23 centimeter) round cake pans or a 9x13 inch (23x33 centimeters) rectangular one by lightly oiling and flouring them.

Whisk together the flour, baking soda, baking powder, salt, cinnamon, ginger cloves and nutmeg until it is well mixed. Add the sugar and whisk until it is well mixed.

Add the oil, eggs and vanilla. Mix until all the dry ingredients are incorporated with the wet ones. Add the grated carrots and mix well.

Divide your batter equally into the 2 round cake pans or simply transfer it into the rectangular one. Bake for about 30 minutes or until an inserted cake pin comes out clean.

Remove the pans from the oven and allow the cake to cool down completely on a cooling rack. You can unmold the rectangular cake on a large cutting board or rectangular platter. Or you can simply frost it in the pan, cut and serve. You will only need half of the frosting recipe for a rectangular cake. (Frosting recipe follows).

If you made two circular cakes – unmold the first one in the platter or cake stand where it will be served. Simply place the platter upside down on top of the cake pan and flip it.

Cover the top of the cake with half of the frosting. Unmold the other one on a separate plate. Carefully slide it on top of the other one – softly nudging it with your hand. Finish frosting the cake with the remaining frosting.

Keep this cake in the fridge. Tent it with foil without touching the cream cheese.

**FROSTING & FILLING:**

2 – 8 oz. (227 grams) packages of cream cheese – room temperature  
1 tsp. vanilla extract  
1 cup powdered sugar (confectioner's; icing) – sifted  
1 ½ cup cold heavy cream

Cream the cream cheese with the vanilla and sifted sugar for a few minutes. Add the cold cream and beat. The longer you beat the thicker your frosting will be. Beat until you have the desired consistency.

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