

Carrot Cake

Recipe

Whisk together the flour, baking soda, baking powder, salt, cinnamon, nutmeg, and ginger in a medium bowl.

280 g (2.25 cup)	all-purpose flour
2 tsp	baking soda
1 tsp	baking powder
1/2 tsp	salt
1.5 tsp	ground cinnamon
1/4 tsp	ground nutmeg
1/4 tsp	ground ginger

In a large bowl, whisk the granulated sugar, molasses, oil, and eggs together until completely smooth and evenly colored.

400 g (2 cup)	granulated sugar
1 – 1.5 tbsp	molasses
215 g (1 cup)	neutral oil
4	eggs, room temperature

Fold the dry ingredients into the wet mixture until just combined. Gently fold in the grated carrots.

330 g (3 cup)	finely grated carrots (about 1 lb whole)
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Pour the batter into a prepared 9x13 pan. Bake at 350°F for 35-40 minutes, or until a toothpick inserted in the center comes out clean. Cool completely in the pan on a wire rack.

Frosting

Beat the cream cheese and butter together until completely smooth. Add the powdered sugar, vanilla, and salt, beating until fluffy. Spread evenly over the cooled cake.

226 g (8 oz)	cream cheese, softened
1 stick (115 g)	unsalted butter, softened
360 – 480 g	powdered sugar
(3 – 4 cup)	
1 tsp	vanilla extract
1 pinch	salt