

Carrot Loaf Cake

Prep: 15 min
Cook: 50 min
Serves: 9

Ingredients:

For cake:

- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ¾ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup granulated sugar
- ½ cup brown sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- ½ cup plus 2 tablespoons canola oil
- 1 ½ cups freshly shredded carrots
- 1 cup chopped almonds

For cream cheese frosting:

- 4 ounces cream cheese, at room temperature
- 2 tablespoons unsalted butter, at room temperature
- 1 cup powdered sugar
- 1 teaspoon vanilla extract

Directions:

For cake:

1. Preheat oven to 350°F. Grease and flour a 9x5-inch loaf pan. Set aside.
2. Whisk together flour, baking powder, baking soda and salt in a medium bowl.
3. Whisk together granulated sugar, brown sugar, eggs, vanilla and canola oil in a large bowl. Add the flour mixture to the wet ingredients and whisk until just combined. Fold in the shredded carrots and chopped almonds.
4. Pour the batter into the prepared loaf pan.
5. Bake for 45 to 50 minutes, or until a toothpick inserted into the center comes out clean.



Nutrition Information		
Serving size: 118g	9 servings, one inch servings	Calories: 490
Amount per Serving		% Daily Value
Total Fat	29g	37%
Saturated Fat	6g	30%
Trans Fat	0g	
Cholesterol	60mg	20%
Sodium	380mg	17%
Total Carbohydrate	53g	19%
Dietary Fiber	1g	4%
Total Sugars	35g	
Added Sugars	33g	66%
Protein	6g	
Vitamin D	0mcg	
Calcium	90mg	6%
Iron	2mg	10%
Potassium	103mg	2%

6. Allow to cool completely on a wire rack before frosting.

For cream cheese frosting:

1. In a large bowl using a mixer, mix together cream cheese and butter until smooth and creamy. Add the powdered sugar and mix until completely combined. Mix in vanilla.
2. Remove carrot cake from the pan and spread the cream cheese frosting over the top of the cooled cake. Store in an airtight container in the refrigerator.