

An Easy Vegan Carrot Cake Anybody Can Make

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Prep and baking time: 15 + 30 minutes

A hearty slice of carrot cake is all one needs to feel good. Unlike the common myths, vegan carrot cake is easy to make, moist, and has the perfect balance between sweet and spice. It uses simple ingredients that hit the right spot each time. This recipe contributes towards a delicious carrot cake minus the eggs and dairy.

When it comes to carrot cakes, you have to optimize the flavor and right texture. The vegetable oil allows one to eliminate the need for butter, applesauce that provides moisture, baking soda, and baking powder.

Ingredients

Dry ingredients:

- 1/4 tsp of allspice
- 256 grams of all-purpose flour
- 1 tsp of baking soda
- 3 tsp of cinnamon powder
- 1/2 tsp of nutmeg
- 3/4 tsp of salt
- 90 grams of granulated sugar
- 3 tsp of baking powder
- 75 grams of brown sugar
- 240 grams of sliced carrots

Wet ingredients:

- 3/4 cup of unsweetened non-dairy milk
- 1/4 cup of orange juice
- 2 tsp of vanilla extract
- 116 grams of vegetable oil
- 1/2 cup unsweetened applesauce

Frosting:

- 2 cups of macadamia nuts
- 1 tsp of vanilla extract
- 3 tbsp of lemon juice
- 5 tsp of unsweetened non-dairy milk
- 6 tbsp of maple syrup
- 3 tbsp of coconut oil
- 1/8 of tsp salt

Method

Dough:

1. Prepare two cake pans by greasing them and heating the oven to 350 degrees.
2. Mix the wet ingredients except for the vegetable oil and, in a separate bowl, mix the dry ingredients.
3. Gently add the vegetable oil into the dry mix and likewise mix it swiftly.
4. Next, start adding the wet ingredients one cup at a time and keep stirring. Add in the thin slices of carrots and mix thoroughly
5. Now divide the cake mix between two pans and moreover bake them for **twenty minutes**.
To ensure the cake does not over bake, check if it's pulling away from the sides with a spoon or toothpick. Pro tip: The oven door shouldn't be opened for the first 20 minutes to avoid dryness.

Frosting:

1. After the cakes are done, take them out and let them cool before applying the frosting.
2. To make the cream cheese frosting, start by draining the macadamia nuts.
3. Add everything on to the blender and mix until it's smooth, creamy, and airy.