Carrot Bundt Cake Recipe

Carrot bundt cake is a perfectly moist carrot cake filled with freshly grated carrots and a blend of classic warming spices. Top this bundt carrot cake with a rich and tangy cream cheese glaze and crunchy pecans. With its beautiful bakery worthy appearance and easy preparation, this carrot cake bundt cake is the perfect cake for all your holiday gatherings.

PREP TIME	COOK TIME	COOLING TIME	TOTAL TIME
15 mins	50 mins	10 mins	1 hr 15 mins

COURSE	CUISINE	SERVINGS
Dessert, Holiday	American	12 servings

EQUIPMENT

- 1 10 inch (12 cup) capacity bundt pan
- 1 grater
- 2 mixing bowls
- 1 whisk and flexible spatula or spoon
- 1 stand mixer with paddle attachment or electric hand mixer with beaters

INGREDIENTS

Carrot Bundt Cake

- 2¼ cup (270 g) all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1½ teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon allspice or nutmeg
- ¼ teaspoon ground cloves
- ½ teaspoon salt
- ¾ cup (180 ml) olive oil (or canola or vegetable oil)
- 1½ cups (300 g) light brown sugar
- ½ cup (100 g) granulated sugar

- 4 large eggs, room temperature
- ½ cup (120 ml) unsweetened applesauce
- 3 cups (300 g) finely grated carrots
- 1 cup chopped pecans or walnuts, optional

Cream Cheese Glaze

- 6 oz. cream cheese, room temperature
- ⅓ cup (80 ml) heavy cream
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 2½ cups (300 g) powdered sugar
- ½ cup chopped pecans or walnuts for topping, optional

INSTRUCTIONS

1. Preheat the oven to 350 F (177 C). Preheat the oven to 350 F (177 C). Grease a 10-inch (12 cup capacity bundt pan).
2. Whisk the all purpose flour, baking powder, baking soda, salt, ground cinnamon, ginger, allspice, and cloves until well combined.

   2¼ cup (270 g) all purpose flour, 2 teaspoons baking powder, 1 teaspoon baking soda, 1½ teaspoons ground cinnamon, 1 teaspoon ground ginger, ¼ teaspoon allspice or nutmeg, ¼ teaspoon ground cloves, ½ teaspoon salt
3. Whisk the oil, granulated sugar, light brown sugar, eggs, applesauce and vanilla extract until well combined. Stir in the finely grated carrots.

   Mix in the dry ingredients until just combined. If you want to mix in 1 cup of chopped nuts, do so now.

   ¾ cup (180 ml) olive oil, 1½ cups (300 g) light brown sugar, ½ cup (100 g) granulated sugar, 4 large eggs, room temperature, ½ cup (120 ml) unsweetened applesauce, 3 cups (300 g) finely grated carrots, 1 cup chopped pecans or walnuts, optional
4. Evenly pour the carrot cake batter into the prepared bundt pan.

   Bake the carrot bundt cake for 45 - 55 minutes or until a toothpick inserted into the center of the cake comes out clean and the edges of the cake pull slightly away from the edges of the pan. The center of the cake should bounce back quickly when lightly pressed.
5. Cool the bundt cake in the pan for 10 minutes, then invert the cake onto a cooling rack or serving plate to cool to room temperature.
6. While the bundt carrot cake cools, make the cream cheese glaze. Beat the cream cheese on medium speed until smooth and creamy. Beat in the vanilla extract, heavy cream salt and powdered sugar until smooth and well combined.

6 oz. cream cheese, room temperature, ⅓ cup (80 ml) heavy cream, 1 teaspoon vanilla extract, ¼ teaspoon salt, 2½ cups (300 g) powdered sugar

7. Top the cooled carrot bundt cake with the creamy cheese glaze and chopped pecans if you like. Place the cake in the fridge to set for about 30 - 45 minutes if the frosting is soft for your liking.
   ½ cup chopped pecans or walnuts for topping, optional

NOTES

Store: This carrot cake is super moist and will do just fine when stored in the fridge. Once frosted with the cream cheese glaze, keep the cake in an airtight container or covered in plastic wrap in the fridge for up to 4 - 5 days. Unfrosted cake can be kept at room temperature for 1 day before transferring to the fridge for up to 4 more days.

