BEST EVER carrot cake!!

The search for the best carrot cake recipe EVER ends here because this is one recipe you will never forget!!!!!!!

Ingredients

2 and 1/2 cups of flour

2 cups of grated carrots

1 tablespoon of baking powder

4 large eggs (room temp.)

1 teaspoon of baking soda

1 teaspoon of vanilla extract

1 tablespoon of cinnamon spice

1 cup of vegetable oil

1 1/2 teaspoon of ground ginger

1 1/2 cup of dark brown sugar

1/2 teaspoon of nutmeg

1/4 teaspoon of clove

For the frosting:

250g of cream cheese

1 tablespoon of milk

1 1/2 cup of icing sugar

3/4 cu of butter (room temp.)

Method

For the cake, we will start with the dry ingredients. In your bowl, add the flour, the baking powder, baking soda, followed by the dry spices. Mix everything until combined then set aside.

In another bowl, add the brown sugar, oil, vanilla extract and the eggs and whisk together until combined. Add the dry ingredients into the wet and mix until just combined. Then add your grated carrots.

Mix everything until JUST combined. Pour the batter into your pan that is greased and dusted and place it into your oven that is preheated at 180 degrees celsius.

As that is baking, let's make the frosting.

Add all the ingredients for the frosting in the bowl, and whisk until combined and silky.

After the cake has baked, allow it to cook completely and then frost the cake. Enjoy!!

SERVE WITH: on it's own, or with some custard or with warrreva you want boo!

This recipe was brought to you by Kaluhi's Kitchen from: http://www.kaluhiskitchen.com/best-ever-carrot-cake/

Video: https://youtu.be/ye5fWSRqWnY