

Arab-inspired Apple Carrot Coffee Cake

A delightful dessert with a Middle Eastern twist. This moist cake is infused with the flavors of apples, carrots, and coffee, and topped with a zesty orange glaze.



Dessert

Arab

60 min

Total time

Moderate

Difficulty

350

kcal / serving

Nutrition per serving (estimated)

Protein 5 g

Carbs 58 g

Fat 12 g

Fiber 3 g · Sugar 32 g · Sodium 220 mg

Ingredients

- For 1 person:
- 1 apple
- 1 carrot
- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/4 cup vegetable oil
- 1/4 cup brewed coffee
- 1/4 cup milk
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Zest of 1 orange
- Juice of 1 orange
- Powdered sugar for dusting

Steps

- 1 Preheat the oven to 350°F (175°C) and grease a round cake pan.
- 2 Peel and grate the apple and carrot, and set aside.
- 3 In a mixing bowl, combine the flour, sugar, baking powder, cinnamon, and nutmeg.
- 4 Add the grated apple, carrot, vegetable oil, brewed coffee, milk, and orange zest to the dry ingredients. Stir until well combined.
- 5 Pour the batter into the greased cake pan and smooth the top.
- 6 Bake for 30–35 minutes or until a toothpick inserted into the center comes out clean.
- 7 While the cake is baking, prepare the orange glaze by mixing the orange juice with powdered sugar until smooth.
- 8 Once the cake is done, remove it from the oven and let it cool for a few minutes.

- 9 Drizzle the orange glaze over the warm cake.
- 10 Allow the cake to cool completely, then dust with powdered sugar before serving.

Substitutions

Vegetable oil – Use the same amount of neutral canola oil.

Milk – Use the same amount of unsweetened oat milk.

Brewed coffee – Use the same amount of decaffeinated brewed coffee.

Chef's tips

- A tender crumb with a few moist crumbs on a tester is a good cue; wet batter means the center needs more time.
- Let the cake cool fully before slicing for neater portions; the orange glaze will remain soft and glossy.
- Use a fine zester and avoid the orange's white pith, which can make the citrus flavor bitter.

Drink pairing

A late-harvest Riesling

Its gentle sweetness and bright citrus notes complement the orange glaze, apple, and warm spices.

0% option: A cup of black tea with a slice of orange

Storage

Keep covered in the refrigerator for 3–4 days. Bring slices to room temperature before serving, or reheat until steaming hot if you prefer them warm.

Frequently asked questions

How can I tell when the cake is done?

The top should look set and lightly golden, and a tester inserted in the center should come out clean or with a few moist crumbs.

Can I make the cake ahead?

Yes. Bake it a day ahead and refrigerate it covered; add the powdered sugar shortly before serving for a fresher finish.

Why is the center dense or gummy?

Grated fruit releases moisture, so excess liquid or cutting the cake before it cools can leave the center heavy. Measure ingredients carefully and allow it to cool fully.