

Carrot Cake

A moist and flavorful carrot cake with a hint of warm spices, topped with creamy frosting.


45 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/2 cup grated carrots
- 1/4 cup vegetable oil
- 1 egg
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp salt
- 1/4 cup chopped walnuts (optional)

Steps

- 1 Preheat the oven to 350°F (180°C) and grease a small cake pan.
- 2 In a mixing bowl, combine flour, sugar, baking powder, baking soda, cinnamon, nutmeg, and salt.
- 3 In another bowl, whisk together grated carrots, vegetable oil, and egg.
- 4 Gradually add the dry ingredients to the wet ingredients, mixing until well combined. Fold in the chopped walnuts if using.
- 5 Pour the batter into the prepared cake pan and bake for 25–30 minutes or until a toothpick inserted in the center comes out clean.
- 6 Let the cake cool completely before frosting.