

# Bub's Infamous Carrot Cake

Recipe By: Bub with help from Jean Denning & [Chef John & Sam & BonApetit](#)

## Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1teaspoon baking powder
- ¾ cup buttermilk (3 tablespoon powder + ¾ cup whole milk//whole milk + 1 teaspoons lemon juice) OR 1 (8 ounce) can crushed pineapple with juice reserved *for liquid* (**BOTH**)
- 1½ cups (dark) brown sugar
- 1 tablespoon ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon nutmeg
- ⅛ teaspoon cloves
- ⅛ teaspoon allspice
- ¼ teaspoon fine salt
- 4 eggs room temperature
- 1 cup coconut oil + ½ stick butter or 1½ sticks butter OR
- 1 tablespoon vanilla extract
- 3 cups (~3 carrots) shredded carrots (*with the small grater side - the one you use for cheese*)
- ½ - 1 cup or less flaked coconut (*optional*)
- 1 cup (before chopping) chopped pecans (toasted) or raisins or dried cranberries (*optional*)

## Directions

1. Preheat oven to 350° and grease an 8"x 12" pan.
2. If using **raisins** or cranberries cover with orange juice or **water** in a microwave safe measuring cup and **microwave** for about **3 minutes** then cool.
3. If using pecans toast them in a pan until one shade darker and aromatic (~3 minutes) then chop them to desired chunk size.
4. If using coconut oil heat with butter in the used pecan pan over low heat until just melted.
5. In a medium bowl, sift together flour, baking soda/powder, salt and spices then set aside.
6. In a stand mixer combine brown sugar, eggs, vanilla extract and buttermilk if using and mix until mixture is smooth and pale yellow, (~3 minutes).
7. Add in the cooled oil mixture into the egg mixture and mix until well combined.
8. *By hand* mix in the shredded carrots, pecans, pineapple, coconut, and raisins/cranberries.
9. *By hand* fold flour mixture into the carrot mixture just until no dry spots remain.
10. Pour into prepared pan and tapa-tapa-shakea-shakea then bake for 50-60 minutes.
11. Check with toothpick and/or test internal temperature until it reaches 200°.
12. Allow to cool for at least 20 minutes before serving *or much longer if frosting.*

# Cream Cheese Frosting

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## Ingredients (*this barely covers an 8"x 12" carrot cake*)

- 16 ounces cream cheese (2 packages)
- 1 cup sifted confectioner's sugar *or more* **TO TASTE**
- 1/4 teaspoon kosher salt
- 2 teaspoons vanilla extract **TO TASTE**
- 1/2 stick of butter **OR** 3/4 cups heavy whipping cream

## Directions

1. *If using whipping cream*, in a stand mixer beat whipping cream until stiff peaks form and set aside.
2. In a microwave safe bowl cut up cream cheese and butter (*if using*) into chunks.
3. Microwave for two or three 10 second intervals until very soft and lightly melted.
4. Using a stand mixer beat until smooth
5. Mix in vanilla, and kosher salt.
6. Sift in sugar and mix until icing is very smooth and shiny.
7. *If using whipping cream*, (chill the icing for a while?) fold in whipped cream.
8. Cover and keep chilled until cake has cooled.

## Notes:

*This icing is great on its own, but you can also add additional flavors.*

- A pinch of cinnamon works well for a carrot cake.
- Add 2-3 tablespoons drained crushed pineapple **TO TASTE**
- The zest of one lemon for a lemon and blueberry cake.
- Add a raspberry coulis (1 cup of raspberries gently reduced with ~1/2 teaspoon of confectioner's sugar).