

# Carrot Cake

Yield: 4 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/carrot-walnut-cake-recipe-indian>

## Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 3/4 teaspoon salt
- 3 cups carrots grated, about 9 carrots, you can grate them in food processor fitted with a shredding blade or use a box grater
- 1 cup chopped walnuts coarsely, or pecans
- 1 cup shredded coconut sweetened or unsweetened\*
- 1/2 cup raisins moist, plump, dark or golden or dried cranberries
- 2 cups sugar
- 1 cup canola oil
- 4 large eggs
- 8 ounces cream cheese room temperature
- 8 tablespoons unsalted butter at room temperature
- 3/4 cup confectioners' sugar sifted
- 1 tablespoon fresh lemon juice or 1/2 teaspoon pure lemon extract, I omitted this and replaced it with 1/2 teaspoon of pure vanilla ex...
- 1/2 cup shredded coconut optional
- toasted nuts optional
- toasted shredded coconut optional

## Nutrition:

1. Calories: 2130 calories
2. Carbohydrate: 216 grams
3. Cholesterol: 335 milligrams
4. Fat: 136 grams
5. Fiber: 11 grams
6. Protein: 24 grams

7. SaturatedFat: 41 grams
  8. Sodium: 1740 milligrams
  9. Sugar: 150 grams
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