

# From the Marian Manor Kitchen

## Savory Carrot Cake



### Ingredients:

#### Cake

- Cooking spray
- 2 cups pecan halves
- 2 1/2 cups all-purpose flour
- 1 tablespoon plus 1 teaspoon baking powder
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon freshly grated nutmeg
- Kosher salt
- 4 large eggs
- 2 cups granulated sugar
- 1 cup vegetable oil
- 3 cups finely grated carrots (about 1 pound)
- 2 teaspoons pure vanilla extract

#### Frosting

- 1 pound cream cheese, cut into cubes, at room temperature
- 2 sticks unsalted butter, cut into cubes, at room temperature
- 2 1/2 cups confectioners' sugar
- 1 teaspoon pure vanilla extract
- Kosher salt
- 1/4 cup heavy cream, cold

### Directions:

**Cake:** Preheat the oven to 350 degrees F. Line two 9-inch round cake pans with parchment and lightly coat with cooking spray. Spread pecans on a rimmed baking sheet and toast until light brown and fragrant, 7 minutes. Set aside 12 pecan halves to decorate the finished cake; chop remaining pecans. Set aside 1 cup of chopped pecans to use in the batter; reserve the rest for decorating.

Whisk together the flour, baking powder, cinnamon, nutmeg and 1 teaspoon salt in a medium bowl. Whisk together the eggs and granulated sugar in a large bowl until smooth, about 1 minute. Whisk in the oil until well combined. Add grated carrots, vanilla and 1 cup chopped pecans and mix well. Add the dry ingredients, and stir until just combined. Divide the batter evenly between pans.

Bake until a toothpick inserted in the center comes out clean and the cakes are nicely browned, about 30 minutes. Let them cool for 10 minutes. Carefully remove from pan and let cool completely on cooling rack. Remove parchment before frosting.

**Frosting:** Beat the cream cheese and butter in the bowl of a stand mixer fitted with a paddle attachment, scraping down the side as necessary, until smooth, about 2 minutes. Add confectioners' sugar, vanilla and 1/2 teaspoon salt; gradually increase the mixer speed to medium-high, and beat until the sugar is incorporated and the frosting is fluffy and smooth. With the mixer on medium-high, add the cream a few drops at a time until incorporated. Continue beating for 1 minute until the frosting is slightly lighter in color and creamy.

**Assembly:** Place one cake layer on a serving plate, cover with 1 cup of frosting. Add second layer, and frost the tops and sides. Arrange 12 whole pecans on top of the cake like the numbers on a clock face. Sprinkle remaining chopped pecans in between.