

BAKE AT HOME CARROT CAKE

Keep the Carrot Cake Batter frozen until 1- 2 days before you are ready to bake your carrot cake. One to two days before baking your cake, move your filling from the freezer to the refrigerator. You can either make two 6” or two 7” layers. It is a personal preference with no wrong answer. It will take a bit longer to bake the 6” compared to the 7”

Before dividing the batter between two pans that have parchment in the bottom, please stir the batter in the container or place it in a larger bowl if you need more room to stir. The walnuts and dried currants tend to sink to the bottom of the container, so you want to make certain the ingredients are evenly distributed before baking.

Preheat your oven to 325°F. Place the filled pans on a baking sheet and bake for at least 30-35 minutes. The 7” will take about 10 minutes longer to bake. I always use a cake tester to check that the layers are properly baked. The cake should also spring back when gently pressed in the center. Cool the cake for at least 35-45 minutes. Place the layers in the refrigerator for another 45 – 60 minutes before icing.

If using Sweet Jazmines Cream Cheese Frosting you can either let the container sit out for 30 -45 minutes to soften, then mix with a spatula. Or you can place it in a mixer and paddle for 30-45 seconds on the lowest speed.