

Carrot Cake with Goat Cheese Frosting — SCRAPS by Carolina Gelen

Makes a 9-inch cake, 8 to 12 servings | Prep Time: 20 minutes | Chill Time: 30 to 60 minutes | Cook Time: 30 minutes

CARROT CAKE

- 170 g (1 1/2 sticks) butter
- 1 1/2 teaspoons ground cinnamon
- 150 g (3/4 cup) brown sugar
- 100 g (1/2 cup) white sugar
- 1/2 teaspoon kosher salt
- 2 teaspoons vanilla extract
- 1 teaspoon lemon juice or vinegar
- 3 to 4 medium (about 250 g or about 2 cups packed) carrots, finely grated
- 3 large eggs
- 120 g (1 cup) walnuts or pecans, chopped, optional
- 175 g (1 2/3 cups) rolled oats
- 150 g (1 cup + 2 tablespoons) all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda

GOAT CHEESE FROSTING

- 227 g goat cheese, room temperature
- 135 g cream cheese, room temperature
- 112 g (about 1 cup) powdered sugar

1. Heat the oven to 350°F or 175°C. Grease a 9-inch (22-cm) square or round tin with oil or butter, and line it with parchment paper.
2. Add the butter to a small saucepan over medium heat. Cook the butter, stirring occasionally, for 6 to 8 minutes. At first, the butter will foam up, and eventually brown a minute or two later. You'll know the butter is ready once it reaches a golden amber color. Pour the butter in a large mixing bowl.
3. Add the cinnamon, brown sugar, white sugar, kosher salt, vanilla extract, lemon juice or vinegar, and carrots to the bowl. Mix until combined.
4. Add the eggs, walnuts (if using), and oats. Mix using a wooden spoon or spatula until combined.
5. Add the flour, baking powder and baking soda. Toss the baking powder and baking soda in the flour, using your fingers or a whisk. Mix the batter using a wooden spoon or spatula, until there are no more dry flour spots.
6. Pour the batter the lined baking tin. Bake the pumpkin bread for 45 to 50 minutes, or until golden brown on top. I like to gently tap the middle of the cake, if it's still wobbly, give it a few more minutes in the oven.
7. Set the carrot cake aside to cool.
8. To make the frosting, combine the goat cheese, cream cheese, a small pinch of salt, and sugar in a bowl. Mix using a hand whisk, an electric or stand mixer, until smooth.
9. Frost the cooled cake, and serve.
10. Store in the fridge, and bring to room temperature before serving.