



Special Carrot Cake

Ingredients:

- Aata - 1.5 cups (225 gm)
- Baking Soda - $\frac{3}{4}$ teaspoon (2 gms)
- Baking Powder - 1 teaspoon (3 gms)
- Cinnamon powder - $\frac{1}{2}$ teaspoon (optional) (1 gm)
- Ginger powder - $\frac{1}{2}$ teaspoon (optional) (1 gm)
- Cardamom Powder - 1 teaspoon (optional) (1 gm)
- Chopped walnuts/pistachios - $\frac{1}{4}$ cup (20-30 gms)
- Dried cranberries/raisins - $\frac{1}{4}$ cup (optional) (30-40 gms)

Wet Ingredients:

- Oil - $\frac{1}{2}$ cup (120 gms)
- Buttermilk - 1 cup (240 gms)
- Orange zest - 1 teaspoon (optional)
- Powdered jaggery/brown sugar - 1 cup (150 gms)

Others:

- Grated carrots - 1 cup (150 gms)
- Cream Cheese - $\frac{1}{2}$ cup (optional) (60 gms)
- Sugar - $\frac{1}{4}$ cup (optional) (30 gms)
- Mawa - $\frac{1}{2}$ cup (optional) (75 gms)

Method:

- In a bowl mix the dry ingredients. In another bowl mix the wet ingredients.
- Preheat the oven @ 180 degrees for 10 mins.
- Grease a 7-inch cake tin / loaf tin with butter/oil. line it with parchment paper.
- Mix dry and wet ingredients. Add the grated carrots and mix again.

- Adjust consistency using enough water. It should be thicker than the usual cake batter.
- Pour the batter into greased tin.
- Tap the tin a few times so that the batter spreads evenly and the extra air bubbles escape.
- Bake for approx. 40 minutes @ 180 degrees. Or until the toothpick comes out clean.
- Rest for 5 mins and then take it out on a wire rack.
- Cool completely before Frosting.
- Beat the cream cheese and sugar to prepare a quick frosting.
- Layer the cooled cake with the frosting, you may create two layers and use double the frosting to layer them too.
- Garnish with more walnuts/pistachios and some carrot shavings.

NOTES:

- If you want the cake to have a Christmas flavor then pick, cinnamon and ginger as spices, walnuts as nuts and cranberries as dry fruits.
- If you want to Indianise the flavor then pick Cardamom powder as the spice, Pistachios as nuts and Raisins as dry fruits.