

Carrot Cake



Ingredients

For the Cake

- 4 eggs
- $\frac{3}{4}$ cup canola oil
- $\frac{3}{4}$ cup brown sugar, lightly packed
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{2}$ cup applesauce
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- $\frac{1}{2}$ teaspoon kosher salt
- 2 teaspoons ground cinnamon
- 3 cups grated carrots
- 1 cup chopped pecans
- $\frac{1}{2}$ cup raisins

For the Mascarpone Frosting

- $\frac{1}{2}$ cup heavy cream
- 8 ounces mascarpone cheese
- $\frac{1}{2}$ cup confectioners' sugar
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup chopped pecans, toasted

Steps

1. Preheat oven to 350°F. Grease and flour two 8" round pans.
2. In a large bowl, beat together eggs, oil, both sugars, applesauce and vanilla.
3. In a separate bowl, whisk together the flour, baking powder, baking soda, salt and cinnamon. Add these dry ingredients to the egg-oil mixture. Stir until combined but do not overmix.
4. Fold in grated carrots, pecans and raisins. Pour mixture evenly between the two cake pans.
5. Bake in preheat oven for 30 - 40 minutes, or until a toothpick inserted in the center of the cake comes out clean. Let them cool before taking out of the cake pan to fully cool on wire racks.
6. To make the frosting: In the bowl of a stand mixer, beat together heavy cream, mascarpone cheese, confectioners' sugar and vanilla until smooth and creamy.
7. When cakes are fully cool, frost cake and sprinkle the top with chopped pecans.