This easy Air Fryer Carrot Cake is perfect for after-dinner dessert, birthday parties, or any other special occasion! The wonderful splice blend is this sweet carrot cake make this the perfect dessert for carrot cake lovers.

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- About Time
    - Optional: ½ cups chopped pecans or walnuts, ¼ cup shredded coconut or raisins
- Amount Per Serving

About Time

- Prep Time 5
- Cook Time 30
- Total Time 35

Ingredients

- 1 cup all purpose flour
  1 teaspoon baking soda
  1 teaspoon ground cinnamong
  ½ teaspoon ground nutmeg
  ½ cup vegetable oil or canola oil
  ¼ cup orange juice
  ½ cup sugar
  ½ cup brown sugar
  1 teaspoon vanilla

2 large eggs
1 ½ cups carrots peeled and grated

Optional: ½ cups chopped pecans or walnuts, ¼ cup shredded coconut or raisins

Instructions

1. In a medium sized bowl, combine the dry ingredients of flour, baking soda, cinnamon, and nutmeg, then set aside.
2. In a large mixing bowl, beat together the sugar, brown sugar, eggs, and teaspoon vanilla extract. Once combined, add the oil and orange juice, then slowly add in the dry mixture, until well combined. Scrape the sides of the bowl to make sure all ingredients are incorporated. Mix on medium speed until you have a smooth batter.
3. Stir in the shredded carrot, and if using, add optional shredded coconut and chopped walnuts. Continue to stir until all ingredients are well combined.
4. Prepare an 8 inch round cake pan, by lining the bottom of the pan with a circle of parchment paper. Then lightly spray or butter the sides of the pan. Pour the carrot cake batter into lightly greased or lined cake pan.
5. Place cake pan in air fryer basket and air fry at 320ºF for 20 minutes. Cover the cake with foil, and then continue to air fry for an additional 10 minutes, until a toothpick comes out clean when inserted into the center of the cake.

Amount Per Serving

Calories: 191kcal Carbohydrates: 41g Protein: 3g Fat: 1g Saturated Fat: 1g Polyunsaturated Fat: 1g Monounsaturated Fat: 1g Trans Fat: 1g Cholesterol: 47mg Sodium: 176mg Potassium: 147mg Fiber: 1g Sugar: 28g Vitamin A: 4093IU Vitamin C: 5mg Calcium: 32mg Iron: 1mg