

- Prep Time: 25 minutes
 - Cook Time: 40-45 minutes
 - Cooling & Frosting Time: 2 hours
 - Total Time: ~3 hours, 10 minutes
 - Yield: One 9-inch two-layer cake (12 servings)
 - Intensity Level: Moderate (Involves multiple steps and techniques, but they are straightforward)
-

Table of Contents

- ◆
- [Ingredients](#)
 - [For the Carrot Cake:](#)
 - [For the Brown Butter Cream Cheese Frosting:](#)
- [Step-by-Step Instructions](#)
 - [Part 1: Preparation & Baking the Cake](#)
 - [Part 2: Mastering the Brown Butter Frosting](#)
 - [Part 3: Assembly & Final Touches](#)
- [Nutritional Information \(Estimate\)](#)

Ingredients

For the Carrot Cake:

- 2 cups (250g) all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon fine sea salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1 1/2 cups (300g) granulated sugar
- 1/2 cup (100g) packed light brown sugar
- 1 cup (240ml) vegetable oil (or canola oil)
- 4 large eggs, room temperature
- 1 teaspoon vanilla extract

- 3 cups (about 300g) freshly grated carrots (from about 4-5 medium carrots)
- 1 cup (120g) chopped walnuts or pecans (optional, but highly recommended)

For the Brown Butter Cream Cheese Frosting:

- 1 cup (2 sticks / 227g) unsalted butter
 - 16 oz (454g) full-fat cream cheese, softened to room temperature
 - 4 cups (480g) powdered sugar, sifted
 - 1/4 cup (60ml) heavy cream
 - 2 teaspoons vanilla extract
 - Pinch of salt
-

Step-by-Step Instructions

Part 1: Preparation & Baking the Cake

Intensity: Low to Moderate | Time: 25 mins prep, 40-45 mins bake

1. **Prep Your Workspace:** Preheat your oven to 350°F (175°C). Grease two 9-inch round cake pans and line the bottoms with parchment paper rounds. Lightly flour the sides of the pans.
2. **Prepare the Carrots:** Wash, peel, and finely grate the carrots. Measure out 3 cups. Set aside. This is a great time to also chop your nuts, if using.
3. **Whisk Dry Ingredients:** In a large bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, and cloves. Set aside.
4. **Combine Wet Ingredients:** In a separate large bowl, whisk together the granulated sugar, brown sugar, and oil until well combined. Add the eggs one at a time, whisking well after each addition. Stir in the vanilla extract.
5. **Bring it Together:** Pour the wet ingredients into the dry ingredients and use a spatula to gently fold them together until *just* combined. Do not overmix.
6. **Fold in the Good Stuff:** Gently fold in the grated carrots and chopped nuts (if using) until evenly distributed throughout the batter.
7. **Bake:** Divide the batter evenly between the two prepared cake pans. Bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean.
8. **Cool:** Let the cakes cool in their pans for 10 minutes before inverting them onto a wire rack to cool completely. This is crucial! The frosting will melt if the cake is even slightly warm.

Part 2: Mastering the Brown Butter Frosting

Intensity: Moderate | Time: 20 minutes (plus cooling)

1. **Brown the Butter:** While the cakes are cooling, make the frosting. In a light-colored saucepan over medium heat, melt the butter. Once melted, it will begin to foam and crackle. Swirl the pan occasionally. The crackling will subside, and you'll see golden-brown specks forming at the bottom. It will smell wonderfully nutty and toasty. This should take about 5-8 minutes. Watch it carefully to ensure it doesn't burn.
2. **Cool the Butter:** Immediately pour the brown butter (including all the browned bits) into a heatproof bowl. Place it in the refrigerator or freezer to cool until it's solid but still soft and spreadable, about 20-30 minutes. It should be the consistency of softened butter.
3. **Cream the Mixture:** In the bowl of a stand mixer (or with a hand mixer), beat the cooled brown butter and softened cream cheese until smooth and creamy, about 2-3 minutes. Scrape down the sides of the bowl.
4. **Add the Sugar:** With the mixer on low speed, gradually add the sifted powdered sugar, one cup at a time, until fully incorporated.
5. **Finish the Frosting:** Add the heavy cream, vanilla extract, and a pinch of salt. Increase the speed to medium-high and beat for 2-3 minutes until the frosting is light, fluffy, and airy.

Part 3: Assembly & Final Touches

Intensity: Low | Time: 15 minutes

1. Level the Cakes (Optional): If your cakes have domed tops, use a serrated knife to carefully slice off the dome, creating a flat surface for stacking.
 2. Stack and Frost: Place one cake layer on your serving plate or a cake stand. Spread a generous, even layer of frosting on top (about 1 cup). Carefully place the second cake layer on top, pressing down gently.
 3. Crumb Coat (Optional but Recommended): Apply a thin layer of frosting over the entire cake to seal in crumbs. Refrigerate for 15-20 minutes to set. Then, apply the remaining frosting, using an offset spatula to create swoops and swirls.
 4. Final Decoration: Sprinkle the top with extra chopped nuts or a light dusting of cinnamon, if desired.
-

Nutritional Information (Estimate)

Please Note: This is an estimated value per serving (one slice of a 12-slice cake). The actual nutritional content may vary based on specific ingredients and portion sizes used.

- Serving Size: 1 slice (of 12)
- Calories: ~580 kcal
- Total Fat: 38g

- Saturated Fat: 14g
- Cholesterol: 100mg
- Sodium: 280mg
- Total Carbohydrates: 55g
- Dietary Fiber: 2g
- Total Sugars: 42g
- Protein: 5g