

THREE LAYERS CARROT CAKE

INGRIDIENT :

5 cups of peeled and shredded carrots firmly packed (1 $\frac{1}{2}$ lbs/700g)

3 cups all-purpose flour

2 teaspoons baking soda

2 teaspoon baking powder

2 heaping teaspoons cinnamon

1 heaping teaspoon of ground allspice

1/4 teaspoon salt

5 eggs

1 cup olive oil or use vegetable oil

1 cup granulated sugar

1 cup brown sugar

1 cup buttermilk

1 $\frac{1}{2}$ cups chopped walnuts

1/2 cup shredded coconut

1 can of dulce de leche (optional)

8" springform pan

FILLING:

3 packs or 1 1/2 lb. (750 g) cream cheese, at room temperature

1/2 cup powdered sugar

1 tablespoon vanilla extract

2 cups whipping cream

2 tablespoons of shredded coconut

METHOD:

Stir all-purpose, baking soda, baking powder, salt in a bowl and mix well. Set aside.

In a large bowl whisk eggs, brown sugar, granulated sugar and mix together.

Combine olive or vegetable oil to the sugar and egg mixture and stir. Add buttermilk until blended together.

Introduce shredded carrots into the mixture and fold. Mix shredded coconut, cinnamon, and allspice.

In a separate bowl mix chopped walnuts along with flour together. This prevents walnuts from sinking to the bottom of the cake.

Add 3 cups of flour to the carrot mixture and add chopped walnuts while folding the mixture.

Divide the batter evenly into three parts. Oil and lightly dust with flour your 8" springform pan.

Bake at 350F for approximately 30 minutes and transfer the pans to wire racks to let the cakes cool for 15 minutes.

To make the cream frosting, take 2-3 packs of cream cheese (Philadelphia) in a stand mixer at low speed and mix with vanilla extract, powdered sugar and whipping cream.

Mix shredded coconut in cream and place your cream mixture into a piping bag.

Place one cake layer on a serving platter and pipe your cream

mixture all around your cake starting from the outside and filling in. Spread the frosting over the top of the cake. Repeat for each layer.

Spread your cream mixture all around your 3 layer cake until perfectly smooth.

Optional: Slowly pour 1/2 can of dulce de leche into a mini springform pan on top of the cake and slowly release. Let the sauce run freely until it drips on all sides.

Use figs, pomegranate, and blackberries to decorate as desired. Watch the video for decorating tips.

Enjoy you CARROT CAKE.