



Country Carrot Cake with Candied Carrot Dust

Spice flavored carrot cake is frosted with creamy chevre' frosting

Carrot Cake:

- 1 cup all-purpose flour
- 1 Tablespoon almond flour
- 1 cup granulated sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon (each) ground nutmeg; cardamom; ginger
- 1 teaspoon salt
- 2 eggs
- 2/3 cup neutral oil, such as canola
- 1 teaspoon pure vanilla extract
- 1/4 cup (each) grated white carrots; orange carrots; purple carrots

Creamy Chevre' Frosting:

4 ounces unsalted butter, softened

4 ounces mild goat cheese chevre'

1-1/3 cups confectioners' sugar

1/8 teaspoon salt

Zest of 1 orange and 1 lemon

1/2 teaspoon (each) almond extract; pure vanilla extract

Garnish: Candied Carrot Dust; edible flowers or herb flowers

Before Starting: If desired, prepare candied carrot dust for decorating from the attached separate recipe.

Preheat oven to 350 degrees F.

Grease and parchment line 9-1/2 inch round cake pan

In a mixing bowl, combine flour, almond flour, sugar, cinnamon, nutmeg, cardamom, ginger, and salt.

In a separate bowl, whisk eggs, oil, and vanilla about 3 minutes; add to dry ingredients with grated carrots. Fold the ingredients together; do not overmix the batter.

Spoon batter into prepared cake pan; bake in preheated 350-degree F oven for about 30 minutes or browned. With a toothpick, test for doneness.

Remove from oven; let cool about 10 minutes; loosen the sides; remove to cooling rack. Cool completely before frosting.

Prepare Creamy Chevre' Frosting:

In a mixing bowl, mix the butter and mild goat cheese. Reduce to low speed, add half of the confectioners' sugar a little at a time. Add in salt, zest, almond and vanilla extract. Beat in remaining confectioners' sugar until creamy frosting forms.

Frost the Cake: Spread the top of the cake with the prepared frosting. Chill in the refrigerator until serving.

To Serve: Sprinkle the top with the prepared candied carrot dust; decorate with edible flowers or flower buds from herbs.

Yield: 1 (9-1/2 inch) cake Serves: about 6 to 8

Recipe Inspired by: The Chef's Garden recipes, July 7, 2020

About the Recipe: The lightly spiced cake blends the flavors of white, orange, and purple carrots with old-fashioned goodness. The cake's top is generously swirled with a mild country chevre' cheese butter frosting and sprinkled with vibrant purple candied carrot dust. It's full of farm fresh country flavor.