

THE P•K•P WAY

4-Layer Moist Carrot Cake

Yields 1 - 4-layer, 8" cake



Ingredients

Carrot Cake

- 1 ½ cups (10 5/8 ounces) all-purpose flour
- 2 teaspoons ground cinnamon
- ½ teaspoon salt
- 1 teaspoon baking soda
- ½ cup (1 ½ ounces) shredded sweetened coconut
- 1 ½ cups (10 ½ ounces) vegetable oil
- 1 cups (7 ounces) granulated sugar
- 1 cup (7 ounces) light brown sugar
- 1 cup (8 ounces) sourdough starter (your own or see recipe below)
- 3 large eggs, room temperature
- 2 teaspoons vanilla extract
- 2 cups (7 ounces) carrot sticks
- ½ cup (2 ounces) sliced unsalted almonds

Jump Starter

- ¼ teaspoon instant yeast
- ¾ cup (6 ounces) water
- 1 teaspoon honey or sugar
- ¼ cup (1 ⅛ ounces) whole wheat flour
- ½ cup (2 ⅛ ounces) unbleached all-purpose flour

Cream Cheese Frosting

- 12 tablespoons (6 ounces) butter, room temperature
- 2 packages (16 ounces) brick-style cream cheese, room temperature
- 2 teaspoons vanilla extract
- 7 – 8 cups (1 pound 12 ounces to 2 pounds) confectioners' sugar
- 2 – 4 teaspoons cream

Directions

Carrot Cake

1. Preheat the oven to 350°F and grease two 8-inch round cake pans.
2. In a medium bowl, combine the flour, cinnamon, salt, and coconut. Set aside.
3. In a large bowl, whisk together the oil, sugars, and starter until combined. Add in the eggs, one at a time, followed by the vanilla. Fold in the carrots and almonds.
4. Gently stir in the flour mixture in three additions just until combined. Divide the batter evenly between the prepared cake pans.
5. Bake for 35 – 40 minutes or until a toothpick inserted in the center comes out clean. Let cool completely in the pans on a cooling rack before frosting.
6. To assemble, split each cake round into two even layers using a serrated knife. Evenly frost the top of each round and layer on top of one another.

Jump Starter

1. Combine ingredients at least 12 hours before beginning above recipe. Use only what's called for in the recipe above.

Cream Cheese Frosting

1. In the bowl of a stand mixer fitted with the paddle attachment, mix the butter and cream cheese on medium speed until smooth and creamy. Add the vanilla until combined.
2. Reduce the speed to low and slowly add 7 cups of the sugar. Add in the cream.
3. Use the remaining sugar to adjust the frosting consistency, if needed. Add more sugar for a thicker frosting. If the frosting needs to be thinner, add more cream 1 teaspoon at a time.