

Roasted Walnut Oil Carrot Cake

Courtesy of 692 Olive, Inc.

Cake Ingredients

2 Cups All Purpose Flour
2 Teaspoons Baking Soda
1 Teaspoon Salt
1 Teaspoon Ground Cinnamon
1 Teaspoon Ground Dried Ginger
2 Cups Sugar
1 1/4 Cups 692 Olive Roasted Walnut Oil
4 Eggs
3 Cups Grated Peeled Carrots
1 1/4 Cups Coarsely Chopped Walnuts

Icing Ingredients

10 Ounces Cream Cheese
5 Tablespoons Unsalted Butter
2 1/2 Cups Powdered Sugar
1/4 Cup Pure Maple Syrup
12 Walnut Halves (For Garnish)

Cake Directions

Preheat oven to 350F.

Butter two 9-inch cake pans. Line bottom of pans with waxed paper or parchment. Butter and flour paper. Remove excess flour. Whisk flour, baking soda, salt and cinnamon in medium bowl or mechanical mixer. In a separate bowl, beat sugar and oil until well blended. Add eggs 1 at a time. Add flour mixture and stir until blended. Stir in carrots, walnuts and ginger. Divide mixture between prepared pans.

Bake cakes until tester inserted into center comes out clean, about 40 minutes. Cool cakes in pans 10-15 minutes. Turn out onto racks. Peel off waxed paper; cool cakes completely.

Icing Directions

Beat cream cheese and butter in large bowl until airy. Add powdered sugar and beat at low speed until combined. Add maple syrup and beat. Chill until just firm enough to spread, 30 minutes.

Place 1 cake layer on platter. Spread with 3/4 cup icing. Top with second layer. Spread remaining icing over entire cake. Arrange walnut halves around top edge. Serve at room temperature. This cake will keep one day in the refrigerator.