



COOKING CLASSES

AT SUR LA TABLE

CLASSIC CARROT CAKE

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 4 large orange carrots, plus 3 large orange, or rainbow carrots

Dairy/Refrigerated

- 4 large eggs
- 16 ounces cream cheese
- 2 stick (1 cup) unsalted butter
- 2 tablespoons whole milk

Pantry Items

- 3/4 cup walnuts
- 1 1/3 cup vegetable oil
- Baking soda
- Baking powder
- Kosher or sea salt
- Ground cinnamon
- Granulated sugar
- All-purpose flour
- Confectioners' sugar
- Vanilla extract

Dry/Canned Goods

- 1 cup crushed pineapple
- 1/2 cup sweetened shredded coconut
- 1/4 cup raisins

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Fine mesh strainer
- Vegetable peeler
- Fork or whisk
- Silicone spatulas
- Offset spatula
- Cake comb (optional)
- Tongs
- Wooden skewer (optional)
- Box grater
- Kitchen scissors

Cookware

- Medium saucepan

Appliances

- Stand mixer or hand mixer

Bakeware

- 2, 9-inch cake pans
- Cake tester or toothpick
- Wire cooling rack
- Cake turn table (optional)

Tabletop

- Serving plate or platter

Other

- Parchment paper

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- We will chill the cake layers in the refrigerator, please make space.

Carrot Cake

1. Roughly chop walnuts, see recipe for substitution ideas.
2. Drain crushed pineapple.
3. Have all cake ingredients set out, we will start mixing the cake first thing in class.
4. Wash and dry carrots.
5. Preheat oven to 350°F.

Cream Cheese Frosting

1. Set cream cheese and butter on the counter 30 minutes before class.

Candied Carrot Rosettes

1. Wash and dry carrots.

CARROT CAKE WITH CREAM CHEESE FROSTING AND CANDIED CARROT ROSETTES

Yield: 1, 2-layer 9" cake

This is our favorite carrot cake. Everyone has their favorite ingredient additions to carrot cake, this is ours. Topping with candied carrot rosettes is a simple way to make this cake look elegant for any celebration.

Cake:

3/4 cup walnuts, roughly chopped
4 large eggs
1 1/3 cups vegetable oil
1 3/4 cups (about 4 or 5) grated carrots
1 cup crushed pineapple, drained
1/2 cup sweetened shredded coconut
1/4 cup raisins
1 teaspoon baking soda
1 tablespoon baking powder
1/2 teaspoon kosher salt
1 1/2 tablespoons ground cinnamon
1 3/4 cups granulated sugar
2 1/3 cups all-purpose flour

Frosting:

16 ounces cream cheese, softened
2 sticks (1 cup) unsalted butter, softened
2 1/2 cups confectioners', sifted
2 tablespoons whole milk
1 teaspoon pure vanilla extract

Candied Carrot Rosettes:

3 large carrots, orange or rainbow, peeled into long strips
1/2 cup granulated sugar
1/2 cup water

1. **To prepare the cake:** Preheat the oven to 350°F. Lightly butter or spray 2, 9-inch cake pans, line bottoms with parchment paper.

2. To a large bowl, add walnuts and eggs, beat lightly to break them up. Add the vegetable oil, carrots, pineapple, coconut and raisins; stir until combined. Add the baking soda, baking powder, salt, cinnamon and sugar; stir well. Add the flour and stir until completely incorporated. Pour the batter into the prepared pans, doing your best to divide the batter evenly between the two; bake for 35 to 40 minutes, or until the center springs back when lightly pressed. Remove

the cake from the oven and cool cakes in pan for 10 minutes on a wire rack. Remove cakes from pans and cool completely.

3. **To prepare the frosting:** To the bowl of a stand mixer fitted with a paddle attachment, add the softened cream cheese and butter. Beat on medium speed until smooth, stopping to scrape the sides of the bowl as needed, about 5 minutes. Add the sifted powdered sugar, milk and vanilla. Beat on medium-low speed until the sugar is absorbed, then increase speed to medium-high and beat until fluffy, about 3 minutes.

4. **To prepare Candied Carrots:** To a medium saucepan set over medium heat, add sugar and water. Heat, stirring often until sugar is dissolved and comes to just a simmer. Remove from heat and set aside. Add carrot strips to the warm simple syrup until they are soft, 2 to 5 minutes. Using tongs or a fork, remove one peel and twist into rosettes by winding the carrot peel around a skewer or your finger. Set formed rosettes onto a plate. Set aside until ready to add to cake.

5. **To assemble cakes:** Peel off the parchment from the cooled cake layers. Invert one cake layer on a plate or a turntable. Add about 1 cup of the frosting to the layer and using an offset spatula, spread the frosting to an even layer. Top with the second cake layer, right side up. Dollop about half of the remaining frosting on top of the cake, using the offset spatula, spread the frosting over the entire cake. This layer will seal in any crumbs. Transfer cake to freezer to set, about 10 minutes. Dollop the remaining frosting over cake and spread in an even layer all around. For a textured look, use the back of a spoon to create divots and swirls. For a smooth finish, use an offset spatula or cake comb. Artfully arrange the carrot rosettes on top of the cake. Transfer frosted cake to refrigerator until ready to slice and serve.

Recipe variations:

- Nut allergy? Either omit the walnuts or substitute with toasted, chopped pumpkin seeds.
- The raisins can be omitted or substituted with another dried fruit.