

Easy Purple Carrot Cake: Simple Homemade Cake

If you are looking to put a vibrant and surprising twist on a beloved classic, this **Easy Purple Carrot Cake** is the perfect simple homemade cake for you. This recipe takes everything you love about traditional carrot cake, the incredible moisture, the warm spices, and the tangy cream cheese frosting, and adds a fun, beautiful color by using *actual* purple carrots. This is not a food-coloring trick, it is a naturally colorful, simple, and delicious dessert that is just as easy to make as the original. It is a fantastic conversation starter and a new family favorite.

Why You Must Try This Purple Carrot Cake

A Naturally Vibrant Twist on a Classic

The most exciting part of this **Purple Carrot Cake** is its unique, all-natural color. By using purple-hued carrots (which you can often find at farmers' markets or specialty grocery stores), you get a beautiful, deep purple-flecked crumb. It's a wonderful way to introduce a fun color to your baking without using any artificial dyes. It's a simple change that yields a visually stunning and impressive result.

All the Spice and Moisture You Love

Rest assured, this cake is not just a gimmick. It delivers all the comforting flavors and textures that make carrot cake a universal favorite. This recipe uses oil to create an incredibly moist and tender cake that stays fresh for days. It is also loaded with warm spices like cinnamon and nutmeg, which pair perfectly with the sweetness of the carrots and the rich, tangy cream cheese frosting.

A slice of vibrant red velvet cake with creamy white frosting and a decorative swirl on top, served on a white plate.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 10 minutes \(plus cooling\)](#)
- Yield: [15 servings](#)

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Description

A fun twist on a classic! This Easy Purple Carrot Cake is a simple homemade cake using real purple carrots for a natural, vibrant color. Incredibly moist, spiced, and topped with cream cheese frosting.

Ingredients

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☐ FOR THE PURPLE CARROT CAKE: 2 cups (240g) all-purpose flour 2 tsp baking soda 1 tsp salt 2 tsp ground cinnamon 1/2 tsp ground nutmeg 1 1/2 cups (300g) granulated sugar 1 cup (240ml) vegetable oil 4 large eggs 1 tsp vanilla extract 3 cups (approx. 300g) grated purple carrots Optional: 1 cup chopped walnuts or pecans FOR THE CREAM CHEESE FROSTING: 16 oz (452g) block-style cream cheese, softened 1 cup (227g) unsalted butter, softened 4 cups (480g) powdered sugar 2 tsp vanilla extract 1/8 tsp salt

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Instructions

1. Preheat oven to 350°F (175°C). Grease and flour a 9×13 inch baking pan. 2. In a large bowl, whisk together the dry ingredients: flour, baking soda, salt, cinnamon, and nutmeg. 3. In a separate medium bowl, beat the sugar, vegetable oil, eggs, and vanilla extract until well combined. 4. Pour the wet ingredients into the dry ingredients and mix on low speed until just combined. 5. With a spatula, gently fold in the 3 cups of grated purple carrots (and optional nuts). 6. Pour the batter into the prepared 9×13 pan and spread evenly. 7. Bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean. 8. Let the cake cool completely in the pan on a wire rack. 9. To make the frosting: In a large bowl, beat the softened cream cheese and butter on medium-high speed until smooth. 10. Add the powdered sugar and vanilla, mix on low until combined, then beat on medium-high for 3 minutes until light and fluffy. 11. Spread the frosting evenly over the cooled cake.

Notes

Carrots: Use a food processor shredding disk or the medium holes on a box grater to grate the carrots. Pan: This recipe is designed for a 9×13 sheet cake for simplicity. Storage: Cake must be stored covered in the refrigerator due to the cream cheese frosting. It stays moist for up to 5 days. Variations: Feel free to add 1/2 cup of raisins or shredded coconut along with the carrots.

- Prep Time: 25 minutes
- Cook Time: 45 minutes
- Category: Dessert
- Method: Baking

- Cuisine: **American**

Nutrition

- **Serving Size:** 1 serving
- **Calories:** 480 kcal
- **Sugar:** 40g
- **Sodium:** 400mg
- **Fat:** 27g
- **Saturated Fat:** 10g
- **Unsaturated Fat:** 17g
- **Trans Fat:** 0g
- **Carbohydrates:** 55g
- **Fiber:** 2g
- **Protein:** 6g
- **Cholesterol:** 90mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Sourcing and Preparing Your Ingredients

Where to Find Purple Carrots

Purple carrots are the star of this simple homemade cake. They are most commonly found at farmers' markets, especially in the fall and winter. Many larger grocery stores or health food stores, like Whole Foods, also carry them. They come in varieties like 'Purple Haze' or 'Cosmic Purple' and are often purple on the outside and orange or yellow on the inside, which is perfectly fine for this recipe.

The Spice Blend That Makes It Perfect

The heart of any good carrot cake is its spice blend. This recipe for **Purple Carrot Cake** uses a classic and effective combination. Ground cinnamon provides the primary warm, sweet-spice flavor. A smaller amount of ground nutmeg adds depth and a classic holiday aroma. This blend is potent enough to complement the carrots without overpowering them, creating a perfectly balanced bite.

Step-by-Step Guide to Your Homemade Cake

Mixing the Batter for Maximum Moisture

This recipe uses a simple mixing method that guarantees a moist cake. First, preheat your oven to 350°F (175°C) and grease and flour a 9×13 inch baking pan. In a large bowl, whisk together your dry ingredients: flour, baking soda, salt, cinnamon, and nutmeg. In a separate bowl, beat the

granulated sugar, vegetable oil, eggs, and vanilla extract until well combined. Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined.

Folding in the Carrots and Optional Mix-ins

Once the batter is mixed, it is time for the main event. You will need about 3 cups of grated purple carrots. The easiest way to do this is with the shredding disk of a food processor, but a standard box grater works perfectly well, too. Gently fold the grated carrots into the batter with a spatula. If you are a fan of add-ins, this is also the time to fold in 1 cup of chopped walnuts or pecans, or even 1/2 cup of raisins.

The Best Cream Cheese Frosting for Carrot Cake

Getting the Perfect Sweet and Tangy Balance

Carrot cake demands a classic cream cheese frosting. The tangy flavor is the perfect counterpart to the sweet, spiced cake. For the best results, use full-fat, block-style cream cheese and unsalted butter, both softened to room temperature. Beat them together with an electric mixer until completely smooth. Then, gradually add your powdered sugar and a dash of vanilla extract, beating until the frosting is light and fluffy.

How to Store a Cake with Cream Cheese Frosting

Because the frosting is dairy-based, this **Purple Carrot Cake** must be stored in the refrigerator. You can cover the 9×13 pan tightly with plastic wrap or a lid. It will stay wonderfully moist and fresh for up to 5 days. In fact, many people believe carrot cake tastes even better on the second day after the flavors have had time to meld.

Tips for the Perfect Purple Carrot Cake

Will the Carrots Stay Purple When Baked?

Yes, they will. The purple color in the carrots is an antioxidant called anthocyanin, which is relatively stable during baking. While the cake crumb itself will not turn bright purple, it will be beautifully flecked with deep purple-blue bits of carrot, giving the cake a unique and lovely appearance. The flavor is identical to regular orange carrots.

Grating Carrots: Food Processor vs. Box Grater

For this simple homemade cake, either method works. A food processor with a shredding blade is by far the fastest and easiest way to grate 3 cups of carrots. However, if you do not have one, a standard box grater is perfectly fine. Use the medium-sized holes, not the tiny zesting holes, to get nice shreds of carrot that will be visible in the final cake.

Recipe Timing and Nutritional Facts

A Breakdown of Your Baking Schedule

This **Purple Carrot Cake** is a simple homemade cake that comes together quickly, especially since it is baked in a 9×13 pan, which requires no layering or complex assembly. This purple carrot cake is a fantastic homemade dessert. If you enjoy velvet cakes specifically, this **red velvet cheesecake cake** is another must-try.

Task	Estimated Time
Prep Time	25 minutes
Cook Time	45 minutes
Cooling Time	1.5 hours
Total Time	Approx. 2 hours 40 minutes

Understanding the Nutrition of This Cake

Here is an estimated nutritional breakdown for this cake, assuming it is cut into 15 servings from the 9×13 pan. It is a wonderfully indulgent treat, packed with flavor from the spices and carrots.

Frequently Asked Questions

Can I use regular orange carrots if I can't find purple ones?

Absolutely. If you cannot find purple carrots, this recipe works perfectly with standard orange carrots. You will simply have a traditional, delicious homemade carrot cake.

Can I add pineapple or coconut to this recipe?

Yes, this recipe is very adaptable. You can fold in 1/2 cup of shredded coconut (sweetened or unsweetened) or 1/2 cup of drained, crushed pineapple along with the carrots for extra flavor and moisture.

Why did my cake sink in the middle?

A cake sinking in the middle is usually due to it being underbaked. The 9×13 pan is thick, so make sure your toothpick comes out completely clean from the center. Opening the oven door too early in the baking process can also cause it to fall.

Conclusion

This **Easy Purple Carrot Cake** is a simple, fun, and delicious way to bake a homemade cake that truly stands out. It takes a classic, beloved recipe and gives it a visual update using natural ingredients. The result is an incredibly moist, perfectly spiced cake with a beautiful purple-flecked crumb, all topped with a rich and tangy cream cheese frosting. It's a simple homemade cake that proves baking can be both traditional and exciting at the same time.