

Homemade Carrot Cake with Cream Cheese Frosting

Homemade Carrot Cake with Cream Cheese Frosting is the kind of dessert that wins hearts every single time. Soft, moist, and warmly spiced, this cake blends the sweetness of carrots, the crunch of walnuts, and the tang of creamy frosting into pure perfection. It's everything you want from a homemade treat — simple, comforting, and absolutely delicious.

Why This Carrot Cake Is So Loved

A Recipe That Never Disappoints

There's a reason carrot cake holds a permanent place in every baker's collection. It's wholesome, flavorful, and versatile enough to suit any season. This version stays true to tradition while adding small touches — like orange zest and freshly grated carrot — that make it shine.

The Secret to Bakery-Level Results

Homemade doesn't mean ordinary. Using quality ingredients, balancing sweetness, and baking with care give this cake its perfect crumb and bold flavor. Every layer is moist and rich without being heavy, and the frosting provides the ideal creamy contrast.

Best Ever Carrot Cake with Cream Cheese Frosting

Homemade Carrot Cake with Cream Cheese Frosting

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 10 minutes](#)
- Yield: [10 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

A homemade carrot cake with rich, spiced layers and smooth cream cheese frosting. Soft, moist, and full of flavor — this is the ultimate comfort dessert for any occasion.

Ingredients

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Scale

1x

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- ☐ 300 g light brown sugar
- ☐ 4 medium eggs (room temperature)
- ☐ 300 ml sunflower oil
- ☐ 2 tsp vanilla extract
- ☐ 300 g self-raising flour
- ☐ 2 tsp ground cinnamon
- ☐ ½ tsp ground nutmeg
- ☐ ¼ tsp ground cloves
- ☐ 1 large orange (zest only)
- ☐ 200 g grated carrots
- ☐ 125 g chopped walnuts

Frosting:

- ☐ 150 g unsalted butter (room temperature)
 - ☐ 150 g full-fat cream cheese (chilled)
 - ☐ 300 g powdered sugar (sifted)
 - ☐ 1 tsp vanilla extract
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 170°C fan / 190°C conventional. Grease and line two 20 cm cake tins.
2. Mix sugar, eggs, oil, and vanilla until smooth.

3. In another bowl, stir flour, spices, and orange zest.
4. Fold the wet and dry ingredients together until smooth.
5. Add grated carrots and walnuts; mix gently.
6. Divide batter evenly into tins and bake 35–40 minutes.
7. Cool completely on a wire rack.
8. Beat butter and sugar, add cream cheese and vanilla, and mix until smooth.
9. Frost and assemble the cake, decorating with walnuts or cinnamon.

Notes

For extra texture, add raisins or coconut. Chill the frosting briefly if it becomes too soft. Store cake in the refrigerator for up to 5 days.

- Prep Time: 40 minutes
- Cook Time: 30 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 420
- **Sugar:** 35g
- **Sodium:** 250mg
- **Fat:** 25g
- **Saturated Fat:** 9g
- **Unsaturated Fat:** 12g
- **Trans Fat:** 0g
- **Carbohydrates:** 46g
- **Fiber:** 2g
- **Protein:** 5g
- **Cholesterol:** 80mg

Did you make this recipe?

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

The Perfect Ingredients

What You'll Need for the Cake

This recipe starts with pantry staples that work together beautifully. Self-raising flour gives an easy lift, light brown sugar adds depth, and sunflower oil ensures moistness. A blend of cinnamon, nutmeg, and cloves creates the signature carrot cake warmth, while grated carrot and chopped walnuts add texture and flavor.

For the Frosting

Cream cheese, butter, powdered sugar, and vanilla make up the classic topping. The trick is balance — not too sweet, not too tangy. Chilling the frosting slightly before spreading gives it structure and sheen. The combination of spiced sponge and tangy cream frosting is pure indulgence.

Mixing the Cake Batter

Step 1: Prepare the Ingredients

Preheat your oven to 170°C fan or 190°C conventional. Grease and line two 20 cm cake tins with parchment paper. Grate your carrots and finely chop the walnuts. These simple steps make the baking process seamless and ensure your cake bakes evenly.

Step 2: Combine the Mixture

In one bowl, whisk together sugar, eggs, oil, and vanilla until smooth and glossy. In another, stir together flour, spices, and orange zest. Pour the wet mixture into the dry and fold gently until just combined. Add grated carrot and walnuts, folding until everything is evenly mixed. The batter should feel soft and aromatic with hints of spice and citrus.

Baking and Cooling

Step 3: Bake the Cake

Divide the batter evenly between the two prepared tins. Smooth the tops and bake for 35–40 minutes. The cakes should rise evenly and turn golden brown. When a toothpick inserted in the center comes out clean, they're done.

Step 4: Cool Completely

Let the cakes cool in their tins for 10 minutes, then transfer to a wire rack. Cooling fully is essential — it helps the structure set and prevents the frosting from melting. Level the tops with a sharp knife if needed, saving any crumbs for decoration.

Making the Cream Cheese Frosting

Step 5: Whip the Base

Beat softened butter until fluffy and pale. Gradually add powdered sugar, mixing until smooth. Add cream cheese straight from the fridge along with vanilla, then mix gently until just combined. The result should be creamy, smooth, and slightly firm — ideal for spreading or piping.

Step 6: Get the Texture Right

If the frosting feels too stiff, a splash of milk softens it. Too soft? Chill it for 10 minutes. The balance between butter and cream cheese ensures flavor depth and the perfect spreadable texture that won't slide off your cake.

Assembling the Cake

Step 7: Layer and Frost

Place one cake layer on your serving plate and spread a generous amount of frosting on top. Gently add the second layer, pressing lightly. Apply a thin crumb coat of frosting over the whole cake and refrigerate for 20–30 minutes to set. Finish with a smooth, thick top layer.

Step 8: Decorate Beautifully

Scatter chopped walnuts around the edges or sprinkle a light dusting of cinnamon for a rustic look. You can also use the saved cake crumbs to decorate the top. The presentation feels warm and inviting — just the way a homemade cake should look.

Serving and Storing

Serving at Its Best

Serve the cake slightly chilled or at room temperature for the perfect texture. Each slice showcases moist layers, subtle spice, and creamy frosting. It's the kind of dessert that makes ordinary days feel like special occasions.

How to Store

Keep the cake covered in the refrigerator for up to five days. For longer storage, wrap unfrosted layers and freeze them for up to two months. Thaw and frost fresh when ready to serve. The flavor only deepens with time, making it even better the next day.

Baking Tips for Success

Don't Overmix

Fold the batter gently. Overmixing creates dense cakes instead of light, tender layers.

Measure Accurately

Use a kitchen scale for precision. Even small deviations can affect the balance of texture and flavor.

FAQ

What makes this carrot cake different from other recipes?

It's the perfect balance of flavor, texture, and moisture. The addition of orange zest, the use of sunflower oil, and the smooth, not-too-sweet frosting make it taste both fresh and indulgent — a bakery-quality result from home.

Can I make the frosting ahead of time?

Yes. You can prepare the frosting up to two days ahead. Store it covered in the fridge and let it soften slightly before using. A quick whip will bring back its creamy texture.

Can I add raisins or coconut?

Definitely. A handful of raisins or shredded coconut gives extra texture and flavor. Just fold them in with the carrots and walnuts before baking for a fun twist on this classic recipe.

Conclusion

Homemade Carrot Cake with Cream Cheese Frosting is the perfect example of how simple ingredients can create extraordinary flavor. From the soft, spiced crumb to the silky frosting, every bite feels warm, balanced, and deeply satisfying. Whether baked for family or friends, this cake proves that homemade truly can be the best-ever.