



Chef Lindsay Moore

Honey Ginger Carrot Cake

Ingredients

For The Cake

- 2 Cups Self Rising Flour
- 1 Cup Sugar
- 1/2 tsp Baking Soda
- 1/2 tsp Sea Salt
- 2 Eggs, Beaten
- 1/2 Cup Vegetable Oil
- 1/2 Cup Honey
- 1/4 Cup Milk
- 1 Bag Shredded Carrots
- 1/2 Cup Golden Raisins
- 1 Tbsp Fresh Ginger, grated
- 1 Cup Pecans Pieces, divided



For The Icing

- 1lb Butter, softened
- 1 8oz package Cream Cheese, softened
- 1/2 Cup Honey
- 1/2 tsp Sea Salt
- 4 Cups Powdered Sugar
- 1/4 Cup Milk

Directions

Preheat oven to 350 Degrees F. Lightly grease three (3) eight (8) inch cake pans.

In a large bowl, mix together dry ingredients: Flour, Sugar, Baking Soda, Sea Salt.

Add remaining ingredients* and mix well. *Save a bit of pecans for garnish.

Divide dough evenly among 3 pans. Bake for 20-25 minutes (we like 22), or until toothpick inserted comes out clean.

While cakes bake, make icing. Beat together butter, cream cheese, honey, and salt in a stand mixer (or a large bowl if using hand mixer) until smooth.

Add powdered sugar about 1 cup at a time, alternating with a splash of milk, until you reach desired consistency.

Allow cakes to cool, then spread with icing. Top with pecan pieces and a drizzle of honey.

Enjoy!