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Philly Steak Cheese Fries

Introduction

Moist Carrot Zucchini Cake with Cream Cheese Frosting is a delightful combination of

flavors and textures that is sure to impress your family and friends. This cake is not only delicious but also incorporates nutritious ingredients like carrots and zucchini, making it a guilt-free treat. Topped with a creamy and luscious cream cheese frosting, this cake is perfect for any occasion, from birthdays to casual gatherings.

Detailed Ingredients with measures

- 1 1/2 cups grated carrots
- 1 cup grated zucchini
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup vegetable oil
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup chopped walnuts (optional)

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- 1/2 cup unsalted butter, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1/4 cup chopped walnuts for garnish (optional)

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cooking Time: 30 minutes

Total Time: 50 minutes

Yield: 10 servings

To prepare the cake, preheat your oven to 350°F (175°C) and grease and flour two 8-inch round cake pans. In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, and nutmeg. In another bowl, combine the vegetable oil, granulated sugar, and brown sugar. Add the eggs one at a time, beating well after each addition, and stir in the vanilla extract. Gradually mix the dry ingredients into the wet ingredients until just combined. Finally, fold in the grated carrots, zucchini, and optional chopped walnuts.

Divide the batter evenly between the prepared cake pans and smooth the tops. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Once baked, allow the cakes to cool in the pans for 10 minutes, then transfer them to a wire rack to cool completely.

For the frosting, beat together the softened cream cheese and butter until smooth. Gradually add the powdered sugar and vanilla extract, continuing to beat until creamy. Once the cakes are fully cooled, spread a layer of frosting on top of one cake layer, place the second layer on top, and spread the remaining frosting over the top and sides of the cake. Garnish with chopped walnuts if desired, and enjoy your delicious moist carrot zucchini cake!



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Detailed Directions and Instructions



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