



Creamy Carrot Cake Christmas Delight

Why We Grate Carrots

This cake asks for finely shredded carrots. I use my old box grater. It makes my arm tired. But it is worth the work.

The carrots melt right into the cake. They make it so moist and sweet. You won't see big orange bits. You just taste their goodness. That is why it matters. It turns a simple vegetable into magic.

A Story About Spices

My grandson once called this a "spice cake." He was right. The cinnamon is the star. It fills the whole kitchen with a warm smell.

Doesn't that smell amazing?

I always measure the cinnamon with my heart. A little extra never hurt. *Fun fact: Long ago, spices like cinnamon were very precious gifts. They were worth as much as gold!* So when you add yours, think of that. You are adding something special.

The Secret to Good Frosting

Let's talk about the frosting. The cream cheese and butter must be soft. I leave them on the counter all morning. If they are cold, you will get lumps. We do not want lumps.

Beat them until they look like fluffy clouds. Then add the sugar slowly. This patience matters. It makes the frosting smooth and spreadable. It is the cozy blanket for our cake. What is your favorite part of a cake? The layers or the frosting?

Putting It All Together

Always let the cakes cool completely. I know it is hard to wait. But if you frost a warm cake, the frosting will melt. It will slide right off. I learned this the messy way one summer. I still laugh at that.

Stack the layers with lots of frosting in between. Then cover the whole thing. Press the pecans onto the sides. They give a wonderful crunch. It looks so pretty and festive.

More Than Just a Cake

This cake is for sharing. It is big and meant for a table full of people. That is the second reason this matters. Food tastes better when we eat

it together.

It is a labor of love. From grating carrots to frosting swirls. Every step is a little gift. Do you have a food you only make for special days? I would love to hear about it.

Your Turn in the Kitchen

Now you have the recipe. It might seem long, but take it one step at a time. The mixing bowl is where stories begin.

Will you use a hand mixer or a big spoon? Will you add raisins or leave them out? Tell me how your Christmas Delight turns out.

Ingredients:

Ingredient	Amount	Notes
Granulated sugar	4 cups	For the cake batter
Canola oil (or vegetable/grapeseed)	2 cups	Neutral oil for the cake
Large eggs	8	For the cake batter
All-purpose flour	4 cups	For the cake batter
Baking soda	2 tsp	For the cake batter
Baking powder	2 tsp	For the cake batter
Salt	1.5 tsp	For the cake batter
Ground cinnamon	4 tsp	For the cake batter
Finely shredded carrots	6 cups	About 6-7 large, peeled carrots
Chopped pecans	2 cups	For the cake batter
Cream cheese	16 oz (2 blocks)	Softened, for frosting

Ingredient	Amount	Notes
Unsalted butter	1 cup (2 sticks)	Softened, for frosting
Powdered sugar	6 cups	Sifted, for frosting
Vanilla extract	2 tsp	For frosting
Chopped pecans	2 cups	For pressing on sides and topping



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Instructions

Step 1: First, get your oven ready. Heat it to 350°F. Grease three cake pans well. Line the bottoms with parchment paper. This little paper trick saves so much trouble later. I still use it every time.

See also [Fluffy Festive Make-Ahead Holiday Rolls](#)

Step 2: Now, mix the wet things. Beat the sugar, oil, and eggs together. Keep mixing until it looks pale and shiny. Doesn't that smell amazing already? In another bowl, whisk the flour, baking soda, powder, salt, and cinnamon. (Always whisk your dry ingredients first to avoid lumps!)

Step 3: Gently mix the dry stuff into the wet stuff. Please, don't overmix! Just until you see no more flour. Then, fold in the shredded carrots and two cups of pecans. The batter will be thick and lovely. What vegetable makes this cake sweet and moist? Share below!

Step 4: Divide the batter between your three pans. Smooth the tops. Bake for 25 to 30 minutes. A toothpick should come out clean. Let the cakes cool in the pans for a bit. Then, flip them onto a wire rack. They must be completely cool before frosting.

Step 5: Time for the frosting! Beat the soft butter and cream cheese until fluffy. Slowly add the powdered sugar. Then mix in the vanilla. If the cakes are domed, you can slice the tops flat. This makes stacking easier.

Step 6: Let's build our cake. Place the first layer on your plate. Spread a thick blanket of frosting. Repeat with the next layers. Frost the whole

outside. Use your spatula to make pretty swirls. Press chopped pecans all around the sides. Sprinkle more on top. There, isn't it a beauty?

Creative Twists

This cake loves to play dress-up. You can make it new every time. Here are a few of my favorite ways to change it.

Add a cup of crushed pineapple to the batter. It makes the cake extra moist and adds a sunny little flavor.

Swap the pecans for toasted coconut. Press it on the sides for a snowy, tropical look.

Mix a tablespoon of orange zest into the frosting. It gives a bright, cheerful surprise with every bite.

Which one would you try first? Comment below!

Serving & Pairing Ideas

This cake is a celebration all by itself. But I love to make it extra special. A dollop of whipped cream on the side is perfect. A few extra pecan halves on the plate look pretty. For a real treat, serve it with a scoop of vanilla ice cream. The cold and creamy is so good with the spice.

See also [Cranberry Pistachio Snowy Shortbread Bites](#)

For drinks, a hot cup of spiced chai tea pairs wonderfully. The spices are best friends. For a grown-up option, a small glass of sweet cream sherry is a classic, cozy choice. Which would you choose tonight?



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Keeping Your Christmas Delight Fresh

This cake is a special treat. You want it to stay perfect. Let it cool completely first. Then, store it covered in the fridge.

It will be happy there for up to five days. I once frosted a warm cake. The frosting melted right off! It was a sweet, creamy puddle.

You can freeze the unfrosted cake layers, too. Wrap them tightly in plastic wrap. They will keep for three months. Thaw them in the fridge overnight.

This matters because good planning spreads joy. You can bake the layers ahead of time. Then, you have less to do on your busy holiday.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Cake Troubles

Even grandmas have kitchen mishaps. Here is how to fix a few. First, a soggy or dense cake. This often means you measured the flour wrong.

Always spoon flour into your cup. Then level it off with a knife. I remember when my cake was like a brick. I had packed the flour in!

Second, runny cream cheese frosting. Your butter and cream cheese must be soft. But they cannot be warm or melted. Chill your bowl and beaters for ten minutes first.

Third, cake layers that stick to the pan. Lining the bottom with parchment paper is key. It guarantees a clean release every single

time.

Fixing these small things builds your confidence. It also makes your food taste its very best. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Use a good gluten-free flour blend. Make sure it is meant for baking.

Q: How far ahead can I make it?

A: Frost the cake one to two days before serving. Store it in the fridge. The flavors get even better.

Q: What if I don't have pecans?

A: Walnuts are a fine swap. Or, leave nuts out entirely. The cake will still be delicious.

Q: Can I make a smaller cake?

A: Absolutely. Just cut all the ingredients in half. Bake it in two pans instead of three.

Q: Any optional tips?

A: A pinch of nutmeg in the batter is lovely. *Fun fact: Carrots were used in sweet cakes before sugar was common!* **Which tip will you try first?**

See also Blackberry Cinnamon Holiday Ribbons

From My Kitchen to Yours

I hope this recipe brings your family together. Food is about sharing stories and love. This cake has seen many of my Christmases.

I would love to hear about your baking adventure. Tell me about your kitchen. Did your family enjoy it?

Have you tried this recipe? Please leave a comment below. Share a picture of your beautiful creation.

Happy cooking!

—Elowen Thorn.



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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses: [Dessert](#)

Difficulty: **Beginner**

Prep time: **40 minutes**

Cook time: **30 minutes**

Rest time:

Total time: **1 hour 10 minutes**

Servings: **12 servings**

Calories: **720 kcal**

Best Season: **Summer**

Description

Three Layer Carrot Cake with Cream Cheese Frosting

Ingredients

For the Carrot Cake:

- 4 cups granulated sugar
- 2 cups canola oil or other neutral oil like vegetable or grapeseed
- 8 large eggs
- 4 cups all-purpose flour
- 2 tsp baking soda
- 2 tsp baking powder
- 1.5 tsp salt
- 4 tsp ground cinnamon
- 6 cups finely shredded carrots (about 6-7 large carrots, peeled)
- 2 cups chopped pecans (plus more for decorating)

For the Cream Cheese Frosting:

- 16 oz cream cheese, softened (2 blocks)
- 1 cup unsalted butter, softened (2 sticks)
- 6 cups powdered sugar, sifted
- 2 tsp vanilla extract

For Assembly & Decoration:

- 2 cups chopped pecans for pressing onto sides and topping (in addition to the 2 cups in batter)

Instructions

1. Preheat the oven to 350°F (175°C). Grease three 9-inch cake pans with nonstick spray and line the bottoms with parchment paper for

easy removal.

2. In a large bowl (or stand mixer), combine the sugar, canola oil, and eggs. Beat until well incorporated and the mixture looks pale and glossy.
3. In a separate bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon.
4. Gradually add the dry ingredients into the wet mixture, mixing on low just until combined. Do not overmix.
5. Using a spatula, fold in the shredded carrots and 2 cups chopped pecans until evenly distributed.
6. Divide the batter evenly among the three prepared pans. Smooth the tops with a spatula.
7. Bake for 25-30 minutes, or until the tops are golden and a toothpick inserted into the center comes out clean (a few sticky carrot crumbs are fine).
8. Let cakes cool in the pans for 10-15 minutes, then carefully invert onto a wire rack to cool completely. Don't frost until cakes are completely cool.
9. While cakes cool, make the frosting: Beat softened butter and cream cheese together until very creamy and fluffy. Gradually add powdered sugar (start slow!) and mix until smooth and spreadable. Add vanilla extract and beat until combined.
10. If your cakes are domed, use a serrated knife to level the tops so they stack cleanly.
11. Stack the first cake layer on a serving plate. Add a thick, even layer of frosting. Repeat with remaining layers. Spread frosting all over the sides and top. Use a spatula or the back of a spoon to create soft swirls.
12. Press 2 cups chopped pecans around the sides of the cake, and sprinkle more on top for garnish. You can also use cake crumbs from the leveling step as a rustic touch.

Notes

Ensure all ingredients, especially butter, cream cheese, and eggs, are at room temperature for a smooth batter and frosting. The cake layers must be completely cool before frosting to prevent melting.

Keywords:Carrot Cake, Cream Cheese Frosting, Christmas, Pecans, Cake