Carrot Cake (Best Carrot Cake Ever)

A very delicious and moist cake, seasoned with cinnamon and cardamom. It is perfect for the cold season and easily feeds twelve people.

Preparation time: **40 min** + Soaking time: **1h** + Baking time: **50 min**
= **Total time: 2h 30min**

500g	carrots, finely grated
160g	muscovado sugar
125g	raisins
2 tb.	rum
3	eggs
250g	white sugar
180 ml	vegetable oil
8 ml	vanilla extract
200g	crushed pineapple
280g	flour
5g	baking powder
5g	salt
2 ts.	cinnamon
1 ts.	cardamom
100g	chopped walnuts
200g	cream cheese
75g	butter
75g	powdered sugar
1 ts.	vanilla extract
1 tb.	dried goji berries, chopped (or cranberries)
1 tb.	pistachios, chopped
1 tb.	pine nuts, chopped

Simple Steps to Succeed

1. In a small bowl, soak the raisins in rum for about an hour.
2. Mix the finely grated carrots with the muscovado sugar in another bowl and set it aside for an hour.
3. In a large bowl, mix the eggs, white sugar, vegetable oil and vanilla extract.
4. Drain the crushed pineapples, add to the large bowl.
5. Mix the flour, baking powder, salt, cinnamon and cardamom and add to the mixture.
6. Add the carrot mixture, raisins and chopped walnuts. Pour the batter into a round

oven proof baking dish with a diameter of 24 cm.

7. Bake for 45 to 50 minutes in a preheated oven (175°C).
8. Let it cool down, then remove it from the baking pan.
9. For the icing, mix cream cheese, butter, powdered sugar and vanilla extract in a bowl.
10. Coat the cake on top and on the sides with the icing.
11. Garnish with the chopped goji berries, pistachios and pine nuts.

Tips:

- To make the cake tastier, slice the cake horizontally (in the middle) and also add the icing in between the two layers.
- The cake can easily be stored in the fridge.

Inspired by http://allrecipes.com/Recipe/Best-Carrot-Cake-Ever