

Carrot Cake with Caramel Cream Cheese Frosting

Topped with a caramel cream cheese frosting and a caramel drizzle, this tasty carrot cake makes the ultimate dessert for Easter celebrations.



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Ingredients

Enjoy our delicious Carrot Cake with Caramel Cream Cheese Frosting!

Carrot Cake:

- ¾ cup all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon ground cinnamon
- ¼ tsp ground nutmeg
- ½ cup packed brown sugar
- 1 egg
- ⅓ cup canola oil
- 1 teaspoon finely grated orange zest
- 1 teaspoon vanilla extract
- ¾ cup packed coarsely grated carrot (about 1 carrot)
- ¼ cup drained canned crushed pineapple

Directions

1. Carrot Cake: Preheat oven to 350°F. Grease 7.5 x 6.5 x 2-inch Easter bunny-shaped silicone cake pan.
2. In large bowl, whisk together flour, baking powder, baking soda, salt, cinnamon and nutmeg.
3. In medium bowl, using electric mixer, beat together brown sugar, egg, oil, orange zest and vanilla until smooth and blended. Stir egg mixture, carrots, and pineapple into flour mixture just until moistened. Scrape batter into prepared pan; smooth top.
4. Bake for 20 to 25 minutes or until cake tester comes out clean when inserted into centre of cake. Transfer to a wire rack and let cool completely. When cake is cool, invert onto serving platter.
5. Caramel Sauce: In small saucepan set over medium-low heat, stir together caramels, cream, and butter. Cook, whisking, for 3 to 5 minutes or until melted, blended and smooth; set aside and let cool completely. Transfer ⅓ cup caramel mixture to piping bag; snip ⅛-inch from the tip.
6. Caramel Cream Cheese Frosting: In medium bowl, using electric mixer with clean beaters, beat cream cheese until smooth. Add butter and beat until blended. On low speed, gradually add confectioners' sugar and salt; beat until incorporated. Add remaining caramel mixture from the small saucepan. Beat on high speed until light and fluffy; refrigerate until ready to use.

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This delicious recipe contains
Werther's Original Chewy Caramels

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Caramel Sauce:

- 24 Werther's Original Chewy Caramels, unwrapped
- 3 tablespoons heavy or whipping (35%) cream
- 2 tablespoons unsalted butter

Caramel Cream Cheese Frosting:

- 8 oz brick-style plain cream cheese (cold)
- ¼ cup unsalted butter, softened
- 1 cup confectioners' (icing) sugar, sifted
- ¼ teaspoon salt
- 2 tablespoons pastel-coloured sprinkles (optional)

Directions

7. Cut cake in half horizontally to create a top and bottom. Spread ⅔ cup frosting over bottom half of cake. Drizzle with half of the caramel from the piping bag.
8. Top with other cake half. Spread remaining frosting on top and sides of cake. Pipe bunny ears, eyes and a nose onto cake using remaining caramel. Decorate with sprinkles, if desired.
9. Refrigerate for 1 to 2 hours before serving.

Tips:

- Alternatively, bake carrot cake in 6-inch square or round cake pan and slice into wedges to serve.
- If preferred, double carrot cake recipe, bake in two 6-inch round pans. Use 1 cake for the bunny's head. Make 2 convex-shaped cuts from sides of second cake to resemble bunny's ears. Assemble cake on serving platter with head and ears placed on top on either side. Use remaining concave-shaped cake as bunny's bowtie, and place below head. Spread with caramel frosting as above.

Makes: 8 servings

Prep Time: 40 minutes

Cook Time: 25 minutes

Ready in: 1 hour 5 minutes (+ 1 standing time)



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