Carrot Cake

Gaggenau Appliance: Combi Microwave Oven
Heating Mode: Convection + Microwave
Speed mode
Preparation Time: 20 minutes
Cooking Time: 25 - 30 minutes
Makes: 8 - 12 servings

For the carrot cake:
6 medium carrots (or enough to make 3 cups, 750 mL) grated carrots
½ cup (100 g) brown sugar
2 large eggs
¾ cup (150 g) white sugar
½ cup (125 mL) vegetable oil
1 tsp (5mL) vanilla extract
½ cup (100 g) raisins
½ cup (35 g) shredded unsweetened coconut (optional)
1 ½ cups ((180 g) all-purpose flour
¾ tsp baking soda
¼ tsp salt
2 tsp ground cinnamon
⅔ cup (100 g) chopped walnuts or pecans

For the cream cheese frosting:
This recipe makes enough frosting for the top of the cake as well as a layer of frosting in between two layers of cake.

½ cup (114 g) unsalted butter, room temperature
8 oz (226 g) cream cheese, room temperature
1 tsp vanilla extract
2 - 3 cups (240g to 360g) powdered sugar

Grate the carrots and combine with the brown sugar in a medium-sized bowl and set aside. Lightly grease and flour a metal 9" cake pan. Beat the eggs in a large bowl until well-incorporated, then gradually beat in the sugar, oil and vanilla and stir in the coconut and raisins. Combine the flour, baking soda, salt and cinnamon and stir into the egg mixture until absorbed. Add the carrot mixture and stir to combine, then spread into the prepared baking pan.

Place the wire rack in the oven on rack position 2, counting up from the bottom and with the left control knob select the Convection mode and set the temperature to 350°F with the right control knob and heat the oven for 5 minutes.

Place the cake on the rack in the oven and close the door. Touch the + Microwave icon and use the left control knob to select 90 Watts and set the timer for 25 minutes with the right control knob. Check the cake with a tester and if it comes out clean remove the cake and set aside to cool. If the tester is not completely clean, continue cooking for an additional 5 minutes.

Allow the cake to rest in the pan for 10-15 minutes before removing and placing on a cooling rack. The cake can be frosted when completely cooled.

For the cream cheese frosting:
Beat the butter and cream cheese together until creamy, on low speed beat in 2 cups of the powdered sugar and the vanilla. If a sweeter frosting is desired, beat in additional powdered sugar a tablespoon at a time.