

Step 1- Pre-Preparation

- ☐ Take a mixie jar and add 1 clove.
- ☐ Add 1 small piece of nutmeg.
- ☐ Add 1-inch sized cinnamon



- ☐ Grind it to get a fine powder and keep it aside.



Ingredients for Carrot Cake

- Clove ☐ 1
- Nutmeg ☐ 1 [small piece]
- Cinnamon ☐ 1 inch-sized
- Maida/Plain Flour ☐ 1.5 cups
- Baking Powder ☐ 1 tsp
- Baking Soda ☐ 1 tsp
- Salt ☐ 1/4 tsp
- Refined Oil ☐ 1/2 cup
- Sugar ☐ 3/4 cup
- Jaggery Powder ☐ 1/4 cup
- Egg ☐ 2
- Vanilla Extract ☐ 1 tsp
- Coconut ☐ 1/4 cup [Shredded]
- Carrot ☐ 1 cup [Shredded]
- Raisins ☐ 1/4 cup
- Butter or Oil ☐ 1 tsp

- ☐ Add 1 tsp of baking powder to it.



- ☐ Add 1.5 cup of plain flour/maida in a bowl.



Step 2 - Making Carrot Cake Batter

- ☐ Add 1 tsp of baking soda.



- ☐ Add 1/4 tsp of salt.



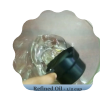
- ☐ Add the prepared powder in step 1.



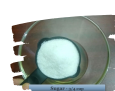
- ☐ Mix it well and keep this flour aside.



- ☐ Take another bowl and add 1/2 cup of refined oil.



- ☐ Add 3/4 cup of sugar.



- ☐ Add 1/4 cup of jaggery powder.



- ☐ Add 2 eggs.



- ☐ Add prepared flour mixture half at a time if your bowl size is not big enough.



- ☐ Add 1/4 cup of raisins and mix it.



- ☐ Add 1 cup of shredded carrot.



- ☐ Add 1/4 cup of shredded coconut.



- ☐ Whisk well to get a smooth and fluffy mixture.



- ☐ Add 1 tsp of vanilla extract.



- ☐ Mix well. Optionally, you can add 1/2 cup of crushed pineapple and 1/4 cup of finely chopped walnuts.



- ☐ Now the batter is ready.



- ☐ Grease a cake pan with either oil or butter.



- ☐ Dust some flour over it. Swirl the pan to get coated with flour on all sides.



- ☐ Pour the batter into the greased cake pan and tap it to avoid air bubbles.



- ☐ Now, the cake batter is ready for baking process.



- ☐ Heat the heavy bottom pan with medium-heavy flame. Place the small stand over it.



- ☐ And heat for 5 minutes with covered lid.



- ☐ Place the cake pan over the stand.



- ☐ Cover and cook for 50 minutes with reduced low heat.



- ☐ Turn off the flame and let it cool down. Now, the carrot cake is ready to serve!



Step 3 - Baking Carrot Cake

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