



MAY 29, 2018 BY LINDA — 13 COMMENTS

CARROT CAKE WITH LIME CREAM CHEESE FROSTING & SALTED CARAMEL SAUCE



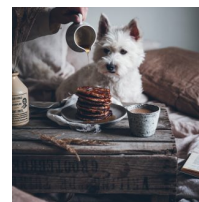
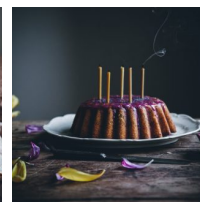
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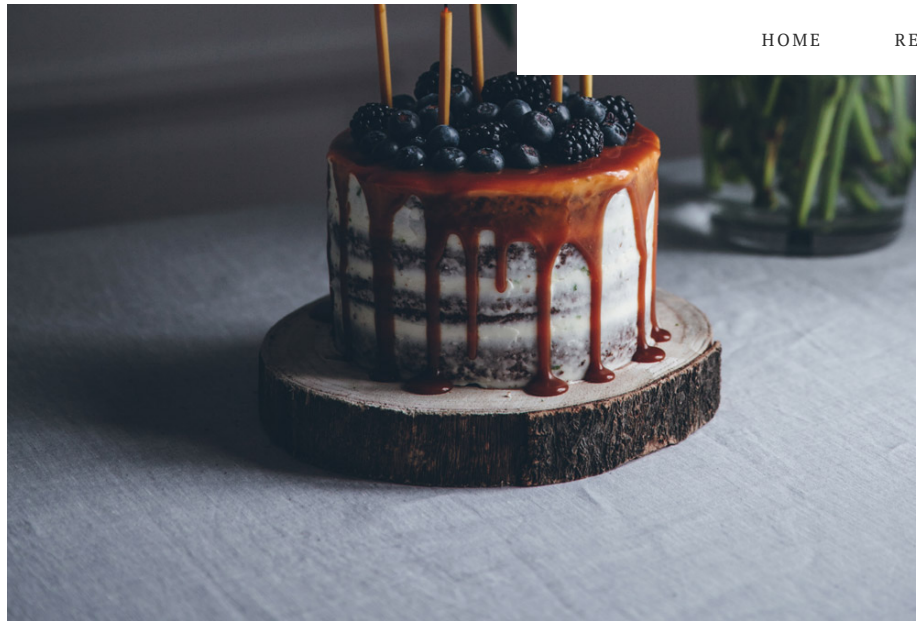
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After a fabulous workshop in Paris with **Joann**, **Elise** and **Eva**, and our amazing guests, I was happy to come home to super hot summer weather in Sweden (still going strong!). I decided to make one of my favorite cakes for the workshop, my carrot cake.

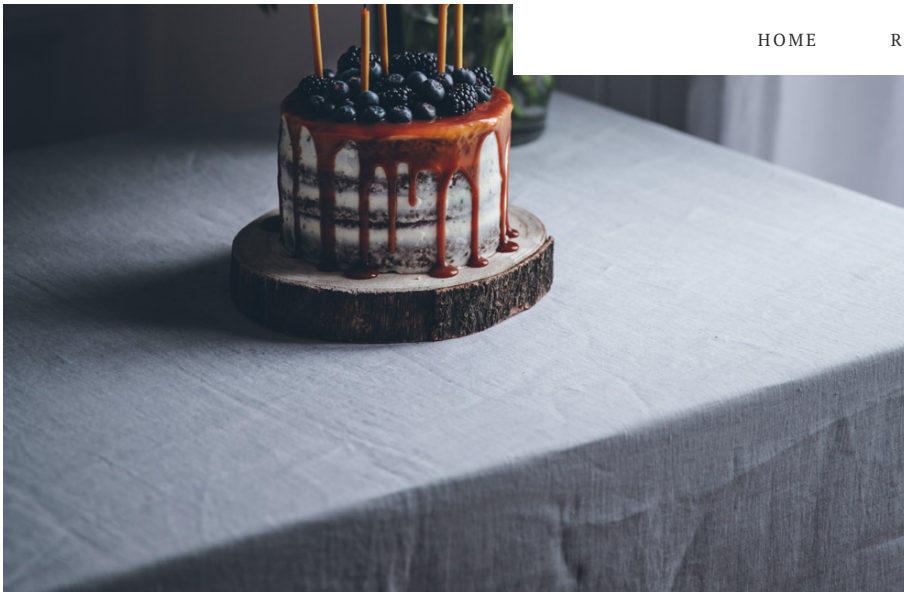
I know, I've posted it before but it's just so insanely good so no harm in posting it again. This time with the addition of lime in the cream cheese frosting and a salted caramel sauce. Let me tell you, it's so good! I love this combination so much.

You wanna know a little secret? The cakes came with me to Paris all the way from Sweden, in my checked bag by the way. Obviously not the assembled cake with frosting, that would be a very bad idea. But still! It's the second time I try it and it works like a charm. I know it sounds crazy to do this as I had access to a fabulous kitchen in Paris, but I just like to be prepared and I find it difficult to bake in a new kitchen. Perhaps that should be my next blogpost, how to bring cake on a flight? 🙄









CARROT CAKE WITH LIME CREAM CHEESE FROSTING & SALTED CARAMEL SAUCE

Yields one cake, serves 6-8

INGREDIENTS

CAKE

- 150 g (1 1/4 stick) salted butter
- 3 large eggs
- 135 g (2/3 cup) granulated sugar
- 110 g (1/2 cup) light brown sugar, firmly packed
- 180 g (1 1/4 cup) all purpose flour
- 2 tsp. baking powder
- 1 1/2 tsp. baking soda
- 1 tsp. ground cinnamon
- 1/4 tsp. flaky salt
- 250 g (about 1 3/4 cups grated) carrots, finely grated
- 150 ml (1/2 cup + 2 tbsp.) apple sauce

CREAM CHEESE

FROSTING

- 150 g (1 1/4 stick) softened unsalted butter
- 110-150 g (3/4 – 1 cup) powdered sugar
- 200 g cream cheese
- 1/4 tsp. vanilla bean powder
- zest from 1 organic lime

CARAMEL

INSTRUCTIONS

CAKE

1. Preheat oven to 175°C (350°F). Grease and flour two 6-inch (15 cm) cake pans.
2. Melt the butter and set aside to cool.
3. Beat eggs and sugars until light and fluffy, about 2-3 minutes. Add in the melted butter and stir until smooth.
4. In a medium bowl, combine flour, baking powder, baking soda, cinnamon and salt, then gently stir dry mixture into the batter until just smooth. Add grated carrots and apple sauce and stir until combined. Divide batter between the two cake pans.
5. Pour the batter into the prepared baking pans, smoothing the tops with a spatula. Bake in the lower part of the oven for about 40-43 minutes, or until a cake tester comes out clean. Let the cakes cool in the pans for 15 minutes, then invert onto a wire rack to cool completely.

FROSTING

1. Beat butter and powdered sugar (start with the smaller amount and add more if needed) until pale and fluffy. Add cream cheese and vanilla and beat until just smooth. Stir in the grated lime zest.
2. If the frosting seems soft, place the bowl in the fridge while you prepare the next steps.

CARAMEL

1. Place the sugar in a heavy-bottomed saucepan. Place the pan over medium to high heat until the sugar starts melting around the edges. Turn the heat down to low and stir gently with a wooden spoon until sugar is completely melted and golden brown. Be careful not to burn the sugar! Stir in the butter, piece by piece, stirring between each addition.

- 110 g (1/2 cup) granulated sugar
- 50 g (3 tbsp.) salted butter, in small cubes
- 75 ml (1/3 cup) heavy cream
- 1/4 tsp. flaky salt

2. Little by little an
saucepan with th
so make sure to be careful as this stuff is hot!). Add the salt
and stir until smooth. Pour the caramel into a heat proof bowl
and let cool completely.

ASSEMBLY

1. Cut both cake layers in half with a serrated knife so you get four cake layers.
2. Put the first cake layer on a cake board or directly onto a plate or cake stand. Spread a layer of frosting on the first layer. Repeat this until you've used up all layers.
3. Spread a thin layer of frosting all over the cake. Place the cake in the fridge for a while if it seems unstable.
4. Pour the caramel sauce over the cake, letting it drip down the sides. Top with fresh berries if desired.

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COMMENTS



Becky Schaeffer says
June 3, 2018 at 12:54 pm

when do you add the flaky salt to the caramel sauce?
Reply



linda says
August 25, 2018 at 8:35 am

Thanks for the heads up! The salt is added at the very end 😊

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Nina says

July 7, 2018 at 1:13 am

This is an absolutely delicious cake and was a big hit with all my friend. Very moist and the caramel was a wonderful addition to it. I love your website and all your cakes. I have made many of them and everyone raves how great “my cakes”are. Thanks for sharing.

[Reply](#)

linda says

July 7, 2018 at 8:38 am

Thank you so much for leaving a comment Nina! It totally made my day 😊

[Reply](#)

Audrey says

July 10, 2018 at 7:57 pm

“How to bring cake on a flight?” I do want to know it! Please share that soon 😊
and you are absolutely right, your carrot cake is insanely good, simply perfect! Now I need to try the lime cream cheese frosting

[Reply](#)

linda says

July 27, 2018 at 10:09 am

Haha, maybe I'll write a post about that one day 😊 Lime cream cheese frosting is like the best thing ever!

[Reply](#)

Petra says

July 31, 2018 at 1:25 pm

Hi!

How big were the cake pans you used? I have to try this gorgeous cake!

[Reply](#)

Petra says

August 2, 2018 at 8:36 pm

Hi!

Which size were the cake pans you used? Have to try this! 🍷

^

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linda says

August 9, 2018 at 12:10 pm

The pans are 15cm in diameter 😊 The edge is perhaps 7 cm tall!

[Reply](#)

Bell says

August 12, 2018 at 11:00 pm

This looks gorgeous! Can't wait to try it! I am not a very experienced baker and found this cake recipe that I am determined to make for a party. I just wanted to ask, can I top the frosted cake with the caramel sauce ahead of time (couple of hours)? Or should the caramel be drizzled at the last minute?

I just want to know if the caramel affects the cream cheese frosting? Thank you so much!

[Reply](#)

linda says

August 25, 2018 at 8:32 am

Hi Bell! Thank you so much 😊 As long as the caramel isn't hot when you pour it onto the cake, it shouldn't affect the frosting. It might harden a little bit though but it'll still taste great!!

[Reply](#)

Dorothy says

October 15, 2018 at 1:23 pm

Hi Bell I like to ask if the cake can be made a day in advance? If so do I need to store it in the fridge before bringing it to the celebration location? Apologies I am still new to baking.

Thanks.

[Reply](#)

linda says

October 16, 2018 at 2:34 pm

Hi Dorothy! I'd recommend storing the cake in the fridge because of the cream cheese frosting 😊 Buttercream is a little bit more forgiving!

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