



Carrot Cake with Sourdough

Recipe by Emma Larson

Total Time
1 hr 15 min

Yield
14 slices

Difficulty
Easy

This one-bowl sourdough carrot cake is a classic recipe with sourdough discard. Made from scratch with simple ingredients, it will be an instant family favorite. Cleanup is a breeze.

Pro Tip: Use your Peace Dough Whisk to mix the wet ingredients. Effortless whisking, happy wrist!

Ingredients

Cake

- ◆ 265 g all-purpose flour
- ◆ 200 g granulated sugar
- ◆ 200 g dark brown sugar
- ◆ 1.5 tsp baking soda
- ◆ 1 tsp baking powder
- ◆ 1 tsp salt
- ◆ 2 tsp cinnamon
- ◆ 1/4 tsp nutmeg

Wet Ingredients

- ◆ 150 g avocado oil
- ◆ 113 g butter (melted)
- ◆ 4 large eggs
- ◆ 1 tbsp vanilla
- ◆ 100 g sourdough starter

Mix-ins

- ◆ 340 g shredded carrots
- ◆ 125 g walnuts (optional)

Cream Cheese Frosting

- ◆ 113 g butter (softened)
- ◆ 226 g cream cheese (softened)
- ◆ 1 tsp vanilla
- ◆ 1/4 tsp salt
- ◆ 375 g powdered sugar

Instructions

- 1 Preheat to 350°F. Grease 9"x13" pan.
- 2 Whisk flour, sugars, baking soda, powder, salt, spices.
- 3 Add oil, butter, eggs, vanilla, starter. Mix.
- 4 Fold in carrots and walnuts.
- 5 Pour into pan. Bake 45–50 min.
- 6 Cool 15 min in pan, then on rack.
- 7 Beat butter and cream cheese.
- 8 Add vanilla, salt, powdered sugar.
- 9 Frost cooled cake.

Notes

- Carrots:** Hand-shred for best texture.
- Starter:** Active or inactive works.
- Cool:** Fully before frosting.