



*The Grown-Up Girls Guide to Looking Good and Feeling Great*

## **Beauty Bloomer's Carrot Pulp Carrot Cake**

### **For the cake:**

2 cups all purpose flour  
2 teaspoons baking soda  
1 teaspoon salt  
1 tablespoon ground cinnamon  
1 teaspoon ground nutmeg  
1 cup granulated white sugar  
1 cup light brown sugar  
1 1/4 cup extra virgin olive oil – or canola  
4 large eggs  
4 cups carrot pulp from juicer  
1 grated zucchini – if you have it  
1 cup unsweetened applesauce

### **Make the cake:**

1. Preheat oven to 350°F. Grease two 9-inch-diameter cake pans.
2. Sift together the flour, baking soda, salt, cinnamon, nutmeg in a medium bowl.
3. In the base of your electric mixture with the whisk attachment, whisk the sugar and oil until combined. Beat the eggs in one at a time.
4. Switch to the paddle attachment, and add the flour mixture until all combined.
5. Add the carrot pulp and continue mixing. The batter will be thick! Divide the batter between prepared pans and bake for 40 minutes or until a tester inserted in center comes out clean. After several minutes, flip the cakes out onto a wire rack and let cool completely.

### **For the frosting:**

16 ounces (2 packs) softened cream cheese  
1 stick softened butter  
1 tablespoon real vanilla extract  
4 cups powdered sugar

1. Using the electric mixer, beat cream cheese and butter in a large bowl until combined. Add the vanilla, whip until soft and fluffy. Add the powdered sugar bit by bit until completely combined. The frosting will be rather thick, if you prefer it runny, add a DROP of milk or two.
2. Once COMPLETELY cooled, ice the cakes and serve chilled.

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