



HAZELNUT CARROT CAKE WITH CREAM CHEESE FROSTING

Ingredients

Cake:

2 1/2 cups raw hazelnuts
2 medium-large carrots, grated (about 2 cups)
2 cups flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon ground cinnamon
scant 1 cup sugar
2 eggs
2 teaspoons vanilla extract
1/4 cup vegetable oil
3/4 cup buttermilk
1/2 cup pineapple juice
1 cup crushed pineapple, drained



Cream Cheese Frosting:

1/2 cup butter, softened
1 (8 oz) packages cream cheese, softened
1/4 teaspoon salt
1 teaspoons vanilla extract
3 cups powdered sugar

Directions:

Preheat oven to 350° F (177° C). Grease three 9-inch round cake pans and set aside. Spread hazelnuts on a baking sheet and toast in the oven for 7-8 minutes, or until they become fragrant. Remove to tea towel to cool. Gather the corners of the towel to create a bag and use one hand to massage the hazelnuts and remove as many skins as possible. Not all will come off. Chop the nuts and set aside 1 cup for the cake batter. The rest will be used to coat the cake.

Combine the remaining ingredients for the cake in a large bowl and mix until the dry ingredients are incorporated into the wet ingredients. Divide the batter evenly between the three cake pans and bake for 23-25 minutes, or until the cakes test done with a toothpick. Cool completely in the cake pans.

Remove the cakes from the pans and stack them on a serving platter, spreading a thin layer of frosting between each layer. Coat the entire cake with a generous layer of frosting. Sprinkle the remaining hazelnuts on top of the cake and press some onto the sides. Makes 1 3 layer cake.