



WITH JOSHUA JOHN RUSSELL



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Chocolate Carrot Cake

Makes two 8-inch (20-cm) rounds

Ingredients

- 5 large eggs
- 1 cup (200 g) light brown sugar, packed
- 2 cups (400 g) granulated sugar
- 1 cup (240 ml) vegetable oil
- 2 ¼ cups (280 g) all-purpose flour
- 1½ teaspoons baking soda
- 1 teaspoon salt
- ¼ cup (60 ml) melted dark chocolate
- ¼ cup (20 g) cocoa powder
- 2 cups (220 g) shredded carrots

Preparation

- Preheat the oven to 300 F (150 C). Grease two 8-inch (20-cm) cake pans with pan spray
- In the bowl of a stand mixer fitted with the whisk attachment, beat the eggs and sugars on high speed until light and fluffy, about 2 minutes.
- Reduce the speed to medium and slowly add the oil.
- Turn the mixer off and add the flour, baking soda, salt, melted chocolate, and cocoa.
- Mix on low speed until fully incorporated.
- Add the carrots and mix on low until combined.
- Pour the batter into the prepared pans.
- Bake for 1 hour 30 minutes to 1 hour 45 minutes, or until a toothpick comes out clean and top springs back when lightly pressed.

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