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## How to make carrot cake youtube

06/01/2004 Before deciding to try this cake, I read every single review, paying attention to those who did not like the cake very much. Although the vast majority of which I am now a part, I loved this cake, I understand that you learn a lot more about something by learning what people didn't like about it. So, having made the cake, I have a few suggestions for those who did not like the cake. Most of the complaints when the cake is too heavy or that it is too moist or pudding as a solution for this may be to strain the carrots and pineapple more before adding them to the cake dough. I know the recipe does not specify, but I dressed the carrots and pineapple until they almost dried and added about 2 - 3 tablespoons of the pre-text liquid back. I also hydrated the raisins, letting them sit in a glass of warm water while the carrots sat in the brown sugar. I also made 3 - 8 circles instead of the recommended 2 - 10 circles. This will shorten the baking time to about 30-45 minutes. and can help solve any problems with cakes... I thought this cake was very good and worth the effort. Everyone I've served has loved this, and I certainly plan to do it again. 05/08/2010 2009 edit: Use cheesecloth to strain carrots! Wrap 1/3 carrots in a bag of cheese, twist and squeeze. I finally figured out how to make this damp one without getting around. My family loves carrot cake, so I've made this recipe many times since I first found it. First, do what you can the night before and store the ingredients in ziplock bags/tupperware. Grate the carrots, strain the pineapple, sift the dry ingredients, etc. I stuffed raisins into equal parts of the squeezed pineapple and rum juices. Raisins absorb most liquids and were really full and delicious. Save a few tablespoons to add to the cake. I didn't want to risk a dry cake, so I ruined everything. I drained the carrots before adding the brown sugar. After the carrots sit for an hour, there will still be some liquid; add everything. My cake turned out to be moist, fragrant and tall. Do not overdo it, or let the cake sit for too long. Baking soda reacts immediately, so if you mix or leave it around, the gas will escape and your cake will be flat. Use the good pans. Align the bottom of the tray with wax paper or parchment paper. It better be safe than sorry! To make a bun, bake on 325 for 75-90 minutes. Use cream cheese glaze: beat 4 oz with 2 tsp vanilla and 2c caster sugar. And 1-2 tbsp milk/rum to spread consistency. 11/03/2003 This carrot cake is absolutely the best I've ever made. I had a lot of compliments. This. The cake is big and serves a lot. It only took 40 minutes to bake. I used my own recipe for cream cheese, which I think is very much and tastes richer. It is as follows 1/4 lb. soft butter, 8 oz. cream cheese, 1 tsp vanilla and 1 lb sugar confectioners. Mix the butter, cream cheese and vanilla, stir until combined. Add the sugar and stir until smooth. I don't think you're going to get distracted. 20.06.2006 was great! I baked it in a frying pan with 9 x 13 degrees at 375 degrees for 45 minutes. 02/06/2004 I received rave reviews for this cake (you have to sell this for \$8.00 apiece), but I got involved with the recipe. First, I scale the recipe to 12 servings because of the comments about how huge the cake is. I used 2 9 pans and made a lot of cake. I used about 4 cups of grated carrots, which were all carrots in the bag I bought and 1/2 cup less than they called. I replaced half of the butter with apple sauce and replaced half of pineapple with apple sauce. I also used wheat flour for a little less than 1/2 of the flour. I left the raisins and added a teaspoon of nutmeg, honey, ginger and dried bark. I also doubled the cinnamon. For the cream, I used 1/4 pound of butter, 8 l of vanilla and 1 l of conflag sugar. You probably need to cool it down to let it put more before transporting it, because it has a little slip, but not catastrophic. I took it to dinner for four people and brought the leftovers to work. People couldn't set up. I was quite happy, as not only have I never prepared a carrot cake before, I had never eaten, so I was not sure how to taste! Thank you! 07/24/2003 My husband said it was the best cake he'd ever had! It was extremely moist and delicious. Here's a little tip: I bought a £5 bag of carrots because I had no idea how many carrots I needed for 6 cups of grated. It averages about 10 carrots, if that's so much. You like this, but you are not yet welcome at 20:35, given by recent guests. 01/17/2004 This is the carrot cake recipe I was looking for. I made the recipe exactly as it was written and managed to make 12 cupcakes (35 mins on 350deg) and one 9inch cake (50 mins). Thank you, Nan. 31/05/2006 Wow, that was great! I read a lot of reviews first to see if there are any changes I need to make. That's what I did. 1. Use a glass casero 13x9x2 plate and bake for 55 minutes. - Great advice!!! 3. Used 5 c. carrots (I used my

food processor)4. Added a lot of Allspice and nutmeg. I think I added about 1/2 cup of extra flour because the dough seemed a little too scavenger. The end result of this recipe was MMMMMmmmm!! It's really good. Best carrot cake 08/05/2007 I just have to say that I originally signed up for a review of this recipe! This really is the best carrot cake! I made this cake on Sunday afternoon and it disappeared by Tuesday morning! Share with you what you love about this list. The only thing I did differently was i strained the carrots before putting it on sugar also I strained all the pineapple juice, booking about 3 3 for mix cake! I also hydrated the raisins in warm water for about 45 minutes. I made lemon cream for the middle and topping and decorated with chopped walnuts and a piece of lemon zest! Yummy! 10/23/2003 This is a good carrot cake, but not the best. You're going to have to do a lot of oil. It was very dense, and this may sound strange, but it was too humid. It's almost like it's not cooked (yes, it was). Thanks anyway, Nan. :) 1 of the 241 best carrot cake ever Cwby2nz 2 of 241 Best carrot cake ever lpankey 3 of 241 Best carrot cake ever PAMELA D. aPROpos on nothing 4 of 241 best carrot cake ever minniemoo1 5 out of 241 Best carrot cake ever Nhu-y 6 of 241 best carrot cake ever Aradan 7 out of 241 Best carrot cake ever Linda Strauss 8 of the 241 best carrot cake ever beaten kitchen 9 of 241 Best carrot cake ever cmzing 10 of the 241 best carrot cake ever to.Princess 11 of 241 best good carrot cake ever Jenny Holden 12 out of 241 Best carrot cake Ever WickedSn legends 13 out of 241 Best carrot cake Ever Tubley 14 out of 241 Best carrot cake ever Jose Fernando Guarin Montoya 15 of 241 Best carrot cake ever Lauren Mercer 16 out of 241 Best carrot cake ever asmaakw 17 out of 241 Best Carrot Cake Ever Joana 18 out of 241 Best Carrot Cake Ever Shaq 19 from 241 Best Carrot Cake Ever Crissy Soares 20 out of 241 Best Carrot Cake Ever SAFETYPIN00 We understand that there is no short supply of carrot cake recipes in the universe, but ours is - quite simply - the best. It comes from the deputy editor's grandmother, and there's no question about that. She'll be the shining star among all your Easter desserts this year. Why vegetable oil? It's all about the moisture, people! Cakes using vegetables are often noticeably more moist than cakes using butter. Why is that? Consider the whole ingredient: vegetable oil is liquid at room temperature until the oil hardens. Another case of vegetarian oil on butter? Tenderness. When this liquid is mixed with flour, gluten forms faster. (We learned all about it when we examined our recipe for quaus!) On the other hand, vegetable oil is 100% fat, which means less gluten formation and, ultimately, a gentler cake. It also facilitates preparedness – there is no need to let the oil soften or cream it with sugar. We love a good shortcut! Can I do it without raisins? Or walnuts? You sure can! If you are not a fan of raisins, try dried cranberries or other dried fruits. If you want to try larger dried fruits such as apricots or figs, we recommend chopping them into raisin-sized pieces. You can also leave dried fruits together. We love the added crunch and walnut flavor, but any nut would be great in this cake. Walnuts, cashews or even pistachios will be delicious additions. Can I add Classic old-fashioned carrot cake often includes pineapple. While ours doesn't include any, this recipe works well with it. Add about 1/2 cup chopped pineapple (squeezed if it's from tins!) when adding the carrots, raisins and Can I do this sooner? Absolutely. After baking, let them cool completely, then wrap each layer separately with a plastic wrap and cool. They have to last up to a week! If you love this cake as much as we do, be sure to leave a comment and appreciate it below! Advertising - Continue reading below yields: 12 servings Time: 0 hours 10 min Total time: 1 hour 30 min. 2 tsp 2 tsp 1 1/2 c. 4 1 pm 1 pm 3 c. walnuts, cut into roughness, plus more for garnish 1 c. For the cream cheese 1 (8-oz.) block cream cheese, softened 1/2 c. (1 stick) butter, softened 1 tsp 4 c. This ingredient shopping module is created and maintained by a third party, and imported on this page. You may be able to find more information about this and similar content on their website. Preheat the oven to 350° and grease 2 - 8 round cake pans with a cooking pot. In a large bowl, whisk together the flour, salt, soda and cinnamon. In another large bowl with a mixer (or in the bowl of a stand mixer), whisk together the sugar and butter until well combined. Add the eggs one at a time, beating well after each addition, then add the vanilla. Mix in the dry ingredients until combined. Stir in carrots, walnuts and raisins. Divide the dough evenly between the prepared trays. Bake until a stick inserted in the middle comes out clean, 45 minutes. Leave to cool for 15 minutes, then turn the cakes over a cooling cupboard and leave to cool completely. Make a cream: In a large bowl with a mixer, whisk together the cream cheese and butter until smooth. Add the vanilla and powdered sugar and beat again until smooth and spreadable. Cake with cream optional and garnish with walnuts. Ethan Calabrese This content is imported from [embedding name]. You may be able to find the same content in another format or be able to find more information on their website. This content is created and supported by a third party and imported on this page to help users provide their email addresses. You may be able to find more information about this and similar content in piano.io advertising - Continue to read below

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