Carrot Cake

1 1/4 cup all purpose flour
1/2 cup brown sugar
1/2 cup white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon ground ginger
Pinch of nutmeg
1/2 teaspoon salt
1/4 cup canola oil
1/2 cup apple sauce
1/2 cup almond milk
1/2 tablespoon vanilla extract
1 1/2 cup grated carrot
1/2 cup of walnuts (optional)

Cream Cheese frosting Ingredients:
½ cup butter, softened
8 ounces cream cheese
 4 cups confectioners' sugar
 2 teaspoons vanilla extract

The alternative options for gluten free and dairy free - Can use 1 for 1 gluten free all purpose flour and there an option that instead of applesauce 2 eggs can be used and dairy free frosting can be made with coconut cream, powdered sugar and vanilla or dairy free cream cheese and vegan butter

Carrot Cake prep before the class:
Please grate the carrots before the class. Also, we need cream cheese and butter at room temp.

Carrot cake recipe:
Add all dry ingredients to a large bowl and whisk.

To the bowl with the mixed dry ingredients, pour in the oil, applesauce, milk, and vanilla. Mix to combine, but be careful not to over mix.

Add the shredded carrots and walnuts, if using, and fold them into the batter gently.

Pour the batter evenly into the prepared muffin pans and bake for 30-35 minutes, until a toothpick comes out mostly clean.

Let the cakes cool in the pans for about 20 minutes before carefully removing them. Let them cool on a cooling rack completely before frosting.

Cream cheese frosting:
Beat softened butter and cream cheese until well blended.

Add powdered sugar and vanilla. Beat until creamy.