Gluten Free Carrott Cake

Cake Ingredients

- 1 cup Sugar
- ¾ Cup Vegetable Oil
- 1 stick Softened Butter
- 3 eggs
- 1 cups gluten Free Flour 1to1 ratio
- 1 ½ tsp Baking Soda
- 1 tsp Cinnamon
- ½ tsp Nutmeg
- 2 ½ Cups Shredded Carrots
- 2 Tsp Vanilla Extract
- 1 cup Walnuts ***Optional
- 1 cup Raisins ***Optional

Gluten Free Cake Instructions

 Preheat oven to 325°F. In a large mixing bowl, combine the sugar, butter, and oil. Beat until the mixture is well blended. Add the eggs one at a time, mixing thoroughly after each addition.

In a separate bowl, whisk together all of the dry ingredients (ensure your flour blend is gluten-free). Gradually add the dry mixture to the sugar mixture, about 1 cup at a time, mixing well after each addition. Be sure to scrape down the sides of the bowl to fully incorporate all ingredients. Once the batter is smooth, fold in the shredded carrots, chopped nuts, and raisins. Mix until everything is evenly distributed throughout the batter.

Prepare three 8-inch round cake pans by greasing and flouring them with gluten-free flour. Divide the batter evenly between the pans. Bake in a preheated oven at 325°F (163°C) for 45 to 55 minutes, or until a toothpick inserted in the center comes out clean. Using three layers ensures you get that rich cream cheese frosting in every bite!

Cream Cheese Frosting

- 2 pkgs soft Cream Cheese
- 2 sticks soft Butter
- 2 cups Powdered Sugar
- 2 tsp Vanilla Extract

Frosting Instructions

For the Cream Cheese Frosting:

Start by blending the cream cheese until smooth and silky, resembling white ribbons with no lumps. Add the softened butter and beat until fully combined. Mix in the vanilla extract, then gradually add the powdered sugar until your frosting reaches a smooth, spreadable consistency.

Assembling your Carrot Cake

Once the cake layers are completely cool, generously frost each layer with the cream cheese frosting. Our family loves a well-frosted gluten-free cake, so we don't stop at the layers—we frost the entire carrot cake from top to sides!
This gluten-free carrot cake is always a hit and perfect for birthdays, holidays\ (Easter) or just because. Enjoy every last Gluten-Free delicious bite!

Thank you for checking out my gluten-free carrot cake recipe!
This moist and delicious carrot cake is made entirely gluten-free—perfect for anyone avoiding gluten without sacrificing flavor. Packed with fresh carrots, warm spices, and a creamy frosting, it's a must-try dessert for any occasion. Whether you're gluten-free by choice or necessity, this carrot cake recipe is sure to become a new favorite. Thanks for stopping by, and happy baking! I hope you really enjoy this recipe as much as our family does.

Thank you,
Christy

P.S. – They also make great cupcakes!