

Lower-Sugar Carrot Cake: Binder Recipe

Three versions of the carrot cake I've been making for about 11 years. Cranberries and pecans are optional add-ins.

INGREDIENT	BASIC	BIG BATCH 2 x 9x13 pans	GLUTEN-FREE 2 loaf pans
Flour	180 g 1 1/2 cups AP	540 g 4 1/2 cups AP	270 g Bob's 1-to-1
Carrots, finely grated	130 g about 1 1/3 cups	400 g about 4 cups	200 g about 2 cups
Sugar	100 g 1/2 cup	300 g 1 1/2 cups	150 g 3/4 cup
Oil	1/2 cup	1 1/2 cups	3/4 cup
Eggs	2	6	3
Orange juice	60 g 1/4 cup	180 g 3/4 cup	90 g 6 Tbsp
OR milk + lemon*	60 g milk + 1 tsp lemon	180 g milk + 1 Tbsp lemon	90 g milk + 1 1/2 tsp lemon
Vanilla extract	1 tsp	2 tsp	1 tsp
Baking soda	1 tsp	1 Tbsp	1 1/2 tsp
Cinnamon	1 1/2 to 2 tsp	4 tsp	2 tsp
Salt	1/4 tsp	3/4 tsp	3/8 tsp

Optional add-ins

ADD-IN	BASIC	BIG BATCH	GLUTEN-FREE
Frozen cranberries	65 g, optional	200 g, optional	100 g, optional
Pecans, chopped	55 g, optional	170 g, optional	85 g, optional

Both are completely optional. Use both, choose one, or leave them out.

* The original recipe uses orange juice. When I don't have it, I use milk with a little lemon juice instead.

Method & Notes

Oven: 350°F / 175°C

Blender method

Put the wet ingredients in the blender first. Add the dry ingredients and carrots. Pulse only a few times, just until combined. Do not blend cranberries or pecans; fold them in at the end.

Bowl method

Mix the wet ingredients first. Add the dry ingredients and carrots and mix just until combined. Fold in optional add-ins at the end.

Baking guide

VERSION	PAN	BAKING GUIDE
Basic	Loaf pan or cupcakes	Bake until the center is set and a tester comes out without wet batter. Time depends on pan or cupcake size.
Big Batch	2 x 9x13-inch pans	Start around 30 min; usually about 30-40 min
Gluten-Free	1 x 9x5 + 1 x 9.25x5.25 loaf pan	Start around 40 min; usually about 45-55 min

Things I've tried over the years

Sweeteners: I have used white sugar, brown sugar, coconut sugar, and maple syrup. When I used maple syrup, I substituted it 1:1 for the sugar.

Oil: Coconut oil is the oil I've used most often for this cake. I've also used mild, neutral-tasting olive oil and other oils.

Flour: I have also made this cake with almond flour from Costco and liked it, but I no longer have the exact measurements.

Cinnamon: I like a generous amount, especially with coffee.

Source & copyright

Recipe adapted from **Hanaman**

(하나만님)

's original carrot cake recipe. The notes, variations based on my own baking, photos, and printable layout are from Yenee's Zip.