



FAQ

HOW TO MAKE A PERFECT CARROT CAKE

1. What kind of carrots should I use?

Use fresh, firm carrots and grate them finely by hand or with a food processor. Avoid pre-shredded carrots — they tend to be too dry and thick.

2. Can I reduce the sugar in this recipe?

Yes, but reducing it too much may affect the cake's moisture and texture. You can safely cut down the sugar by about 15–20% without major changes.

3. Do I have to use nuts or raisins?

Nope! These are completely optional. You can skip them or substitute with chopped pineapple, shredded coconut, or extra carrot for a different twist.

4. Can I use oil instead of butter?

Our Carrot cake is typically made with butter for a moist, tender crumb.

5. Why is my carrot cake too dense or oily?

This could be due to:

- Overmixing the batter
- Using too much grated carrot or oil
- Incorrect oven temperature

Follow the measurements closely and mix just until combined.

6. Can I make this recipe into cupcakes or loaf cakes?

Yes! This carrot cake batter is versatile.

- Cupcakes: Bake for 18–22 minutes
- Loaf cakes: Bake longer, around 50–60 minutes (check with a skewer)

7. What kind of frosting goes best with carrot cake?

Buttercream is the classic choice — it complements the cake's flavour beautifully.

8. Can I make this cake ahead of time?

Yes! Carrot cake actually tastes better the next day. You can bake it in advance and store it wrapped at room temperature for 1–2 days, or refrigerate if it's frosted.

9. Can I freeze carrot cake?

Absolutely. You can freeze the sponges (unfrosted) for up to 2 months. Just wrap tightly in cling film and foil. Thaw at room temperature before frosting or serving.