

Waffled Carrot Cake

Serving size: 4

Calories per serving: 790

Ingredients:

CREAM CHEESE FROSTING

4 ounces cream cheese room temperature
2 tablespoons unsalted butter room temperature
1/2 cup powdered sugar
1 1/2 teaspoons fresh lemon juice
3/4 teaspoon vanilla extract
1 pinch salt

CARROT CAKE

1 cup all-purpose flour
1/2 cup sugar
1 teaspoon baking powder
1 teaspoon cinnamon plus more for dusting
1 teaspoon baking soda
1/4 teaspoon ground ginger
1/2 teaspoon salt
1/3 cup melted butter plus more for brushing waffle iron
1/4 cup milk
1 teaspoon finely grated lemon zest
1 teaspoon vanilla extract
2 large eggs room temperature
1/4 cup unsweetened, shredded coconut
1 cup shredded carrots (2 medium carrots)
1 cup finely chopped pecans plus more for garnish



Directions:

Preheat oven to 350°F. Toast pecans on baking sheet for 8 to 10 minutes. Let cool then finely chop 1/2 cup in food processor (don't grind them). Roughly chop remaining nuts.

For frosting: In small bowl, combine cream cheese and butter until smooth. Add sugar, lemon juice, vanilla, and salt; beat until blended well and smooth. Set aside.

For cake: Turn oven down to 200°F. Preheat waffle iron to medium-high. In the Bosch Universal Plus bowl with the whips, whisk together the finely chopped pecans, flour, sugar, baking powder, cinnamon, baking soda, ginger, and salt. In another bowl, whisk oil, milk, lemon zest, vanilla, and eggs. Stir in coconut and carrots. Fold carrot-egg mixture into flour mixture until just combined (there will be a few lumps).

Lightly brush the top and bottom of waffle iron with butter. Fill one side of waffle iron about 3/4 full (some waffle iron should still be showing). Close lid gently and cook until waffle is golden brown and slightly crisp, about 4 to 6 minutes. Keep cooked waffles warm in oven while preparing remaining waffles.

To serve: Spread each waffle with cream cheese frosting and sprinkle with remaining chopped pecans. Dust lightly with cinnamon. (TIME SAVING TIP: These waffles can be frozen in zippered plastic freezer bags for up to 1 month. Reheat using a toaster oven set at 300°F; waffles should be crisp and warmed through.)