CARROT BUNDT CAKE

INGREDIENTS

230 g Butter, Room Temp

240 g Brown Sugar

200 g Granulated Sugar

4 Eggs

80 g RP Blood Orange Olive Oil

400 g All Purpose Flour

2 tsp Baking Powder

½ tsp Baking Soda

1 ½ tsp Cinnamon

2 ½ tsp Kosher Salt

450g Carrots, Peeled and Grated

DIRECTIONS

- Prep bundt cake molds by brushing with soft butter and dusting with flour

- In the bowl of a stand mixer, cream together butter and sugars until fully combined and lighter in color, about 3 minutes

- Add eggs to bowl and continue to mix. Scrape down sides of bowl with spatula.

- With mixer running on low speed, slowly pour in the olive oil. Raise speed to high and mix for 5 minutes.

- In a separate bowl, combine flour, baking powder, baking soda, cinnamon, and salt. Add flour mixture to batter on low speed and mix until just combined.

- Remove mixing bowl from machine and add grated carrots to batter. Mix by hand until evenly incorporated.

- Fill prepared bundt molds with batter and bake at 350 degrees for 15 minutes.