

Best Vegan Carrot Cake (Oil-free)

This is the Best Vegan Carrot Cake you'll try! The spices are spot on, it's incredibly moist, fluffy texture and super simple and easy to make!

Prep Time	Cook Time	Total Time
15 mins	34 mins	49 mins



4.94 from 30 votes

Course: Dessert Cuisine: American, Vegan

Keyword: carrot cake, oil free, vegan carrot cake Servings: 1

Author: Brandi Doming

Ingredients

- 1 3/4 cups (224g) regular all-purpose flour
- 2 tablespoons (16g) cornstarch
- 2 teaspoons baking soda
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon fine salt
- 3/4 cup (240g) pure maple syrup
- 3/4 cup (180g) unsweetened applesauce
- 2 tablespoons (40g) regular (not blackstrap) Grandma's brand molasses. You can find this brand at most grocery stores and places like Walmart, Target, etc.
- 4 teaspoons (20g) apple cider vinegar
- 1 teaspoon (5g) vanilla extract
- 1 1/2 cups (180g) shredded carrots
- optional: crushed walnuts for topping on the frosting
- **FROSTING:** See directions below

NOTE

- **I always recommend to use a scale for accuracy when baking**, following **MY** gram weights listed, This is exactly how this recipe was tested, so follow my grams. Since we all measure differently, weighing ingredients is so important. This greatly improves your chance for success and lessons room for error. You never need cups or to compare them to the weights, just use the scale and bowl and make sure to zero out in between each ingredient.
- I use this scale.

Instructions

1. Preheat the oven to 350°F and lightly spray an 8x8 baking dish with nonstick spray.
2. To a large bowl, combine the flour, cornstarch, baking soda, salt, cinnamon, ginger and nutmeg. Whisk very well.
3. To another large bowl, combine the syrup, applesauce, molasses, apple cider vinegar, vanilla and whisk until smooth.
4. Pour the liquids over the dry ingredients, add the carrots and then use a large spoon (not a whisk!) to gently fold the ingredients from the bottom together until **just mixed**. Do not

overmix. **The batter will be fairly thick, but smooth. Do not be tempted to add more liquid, as the cake is very moist.**

5. Add the batter into the prepared dish and gently smooth out the top with the back of the spoon.
6. Bake for 30-35 minutes **or until a toothpick comes out *completely clean* from the center.** Mine was perfect at 34 minutes. This cake is very moist, so you do not want to remove it until the toothpick is totally clean! **It should be a gorgeous golden color, as pictured, risen well and smelling fabulous!**
7. Cool the cake 1-2 hours minimum until completely cool before frosting.
8. I chose to use my delicious vegan vanilla buttercream frosting. I know a lot of people like the classic cream cheese frosting, so if you like, I'd suggest replacing the milk called for (1 tablespoon) in my buttercream frosting with lemon juice instead to give it a tang.

Notes

Please follow the recipe as written for success! Each ingredient is chosen carefully to result in a perfectly moist, fluffy, soft cake. Weigh ingredients for the best results, I cannot stress this enough.

If you do not absolutely need gluten-free, please make this cake asap. But for those needing gluten-free, that version is coming!