



Carrot Cake Bites

Makes: About 3 dozen

Ingredients:

For the cake:

1 large egg

1 large egg yolk

1/2 cup neutral oil

3/4 cup sugar

4 oz. canned crushed pineapple

1 cup shredded carrots

1/2 cup sweetened coconut flakes

1 1/3 cups all-purpose flour

3/4 tsp. baking soda

3/4 tsp. kosher salt

1/2 tsp. ground cinnamon

For the frosting:

1/2 cup butter, softened

8 oz. cream cheese, softened

4 cups confectioners' sugar

1/2 tsp. kosher salt

1/2 tsp. vanilla extract

To decorate:

Finely chopped nuts, optional

Green and orange gel food coloring

Method:

1. Preheat the oven to 350 F.
2. Line rimmed baking sheet with cooking spray and parchment; set aside.
3. Prepare the cake: In a large bowl, whisk to combine the egg, egg yolk, oil, and sugar. Stir in pineapple, carrots, and coconut.
4. Add remaining ingredients; mix to combine.
5. Pour into prepared sheet and spread evenly. Bake for 15–18 minutes or until cake is set.
6. Transfer baking sheet to a rack to cool completely.
7. Prepare frosting: Beat butter until smooth. Slowly beat in cream cheese to combine.
8. Add remaining ingredients and beat until light and fluffy. Set 1/2 cup frosting aside.
9. Cut cake into three even sections.
10. Place first layer onto a parchment-lined cutting board or baking sheet. Top evenly with frosting.
11. Repeat twice. Sprinkle with cake crumbs or chopped nuts.
12. Freeze until firm (at least an hour or overnight). Use a knife dipped into hot water to trim edges and cut cubes.
13. Dye some of remaining frosting orange and some green. Use to pipe carrots onto petit fours.