

Woodsy Cinnabar Chanterelle Vegan Carrot Cake

Ingredients

- About 1 cup [candied cinnabar chanterelles](#), and 1 cup candied chanterelle syrup
- 1/2 [batch vegan cream cheese frosting](#)
- 3 cups grated carrots
- 1 cup roughly chopped walnuts
- 3 cups all-purpose flour
- 1 tbsp. baking powder
- 2 tsp. ground cinnamon
- 1 tsp. ground ginger
- ½ tsp. ground nutmeg
- ½ tsp. salt
- ½ cup vegetable oil
- ½ cup plant-based milk
- 1 tsp. vanilla extract

Steps

1. Before starting this recipe, make sure you have made the candied chanterelles as you will need the syrup for the cake batter. Grate the carrots and roughly chop the walnuts. Prepare 2 8-inch round cake pans with vegan butter and flour, and preheat the oven to 350°F (175°C).

2. Add the flour, baking powder, and spices to a mixing bowl and whisk to combine. Add the carrots, vegetable oil, plant-based milk, and vanilla on top and fold until the batter is just mixed. Add the walnuts and fold in. Divide the batter between the two pans, and place in the preheated oven. Cook until a toothpick inserted into the center comes out clean, about 40 minutes. Allow the cakes to cool fully before assembly. Make your cream cheese frosting at this point.

3. For a neater finish, level your cooked cakes (I don't typically bother, but to your preference). Place the first cake on your cake plate, using a small amount of cream cheese frosting to "glue" to the plate. Add a generous dollop of frosting to the top of the cake, level, and sprinkle a few of your candied chanterelles on top. Place the second cake, and add more frosting, smoothing it over the top. I frosted the sides by pushing a bit of frosting off at the edges to create a drip effect. Add the remaining chanterelles on top, and enjoy!

