classic carrot cake

2 and 1/2 cups flour | 2 heaping teaspoons cinnamon | 1/2 teaspoon nutmeg | 2 teaspoons salt | 1 and 1/2 teaspoons baking soda | 1/2 teaspoon baking powder | 3/4 cups butter, room temp | 3 eggs | 2 Tablespoons fresh orange juice | 1 and 1/2 cups sugar | 1 and 1/2 teaspoons vanilla extract | 16 oz grated carrots | 1/2 cup heaping diced pineapple | 1 cup raisins | 1 cup chopped walnuts | zest from 1 medium navel orange | 1/2 cup unsweetened shredded coconut

preheat oven to 350. sift together all dry ingredients in a large bowl. in a stand mixer, beat together room temperature butter and sugar on high, until light and fluffy (approx 2 minutes). scrape down the sides of the bowl using a spatula. turn the mixer on medium speed and add one egg at a time. add vanilla, orange juice, and orange zest. scrape down the sides of the bowl. with the mixer on low, slowly add the dry ingredients until combined. stir in carrots, pineapple, and coconut by hand. toss walnuts and raisins in a little flour to coat evenly. stir in walnuts and raisins by hand. if batter appears too thick, you may add a tablespoon or more orange juice. batter should appear thick but smooth enough for all ingredients to be well incorporated. butter and flour two 6.5 inch cake pans. fill pans slightly over halfway full. place on middle rack of oven and bake for approximately 30-40 minutes (toothpick should be inserted and come out clean). let cool on wire racks, completely. in the meantime, spoon the remaining batter into 12 cupcake liners and bake on middle rack for 12-15 minutes or until toothpick comes out clean. transfer to wire racks and let cool completely. wrap the cakes in parchment paper and then store in airtight containers or gallon-sized ziplock bags. store in the fridge 24 hours before serving. slice cakes in half using a serrated knife (creating four layers). assemble with layers of frosting. decorate with paper carrot toppers and/or chopped walnuts.

citrus cream cheese frosting

10 oz room temp butter | 16 oz cream cheese, room temp | 16 oz confectioners sugar, sifted | 1 and 1/2 Tablespoons lemon juice | 1 Tablespoon lemon zest | 1 teaspoon vanilla extract | dash salt

combine all ingredients in mixer. mix on medium speed until well incorporated. store in the refrigerator until ready to assemble. let come to room temp 30 minutes prior to frosting the cake and cupcakes.