

Georgann Becker

Vegan Cream Cheese Frosting

★★★★★

Indulge in the best vegan cream cheese frosting – creamy, fluffy, and full of classic cream cheese flavor. It's the ideal frosting for your vegan cakes, cupcakes, and more!

Course	Dessert
Cuisine	American
Diet	Vegan, Vegetarian
Prep Time	5 minutes
Cook Time	10 minutes
Resting Time	5 minutes
Total Time	20 minutes
Servings	2 cups
Calories	131kcal
Author	Marly McMillen

Equipment

- Electric Mixer

Ingredients

- ¼ cup vegan butter
- ¼ cup vegetable shortening
- 4 tablespoons vegan cream cheese
- 3 cups powdered sugar
- ¾ teaspoon lemon juice
- 1 tablespoon vanilla-flavored plant-based milk

Instructions

1. Add vegan butter and shortening to a mixing bowl. Using either a hand-held mixer or a stand mixer with the paddle attachment, beat on medium speed until light and fluffy. Add the vegan cream cheese and beat for another minute or so, until combined.
2. Add the powdered sugar 1 cup at a time, beating in between addition. Then add the lemon juice and milk. Beat for another minute or so, until all ingredients are combined and the frosting is light and fluffy.
3. Cover and refrigerate for 30 minutes or so, to allow the frosting to thicken.

Nutrition

Calories: 131kcal | Carbohydrates: 20g | Protein: 1g | Fat: 6g | Saturated Fat: 2g | Sodium: 34mg | Fiber: 1g | Sugar: 20g | Vitamin A: 123IU | Vitamin C: 1mg | Calcium: 3mg | Iron: 1mg

refrigerate frosting BEFORE putting on cake. It gets too hard.
Sprinkle 3/4c walnuts on top of frosting then refrigerate!!

Vegan Carrot Cake

You're in for a treat with this delicious layered Vegan Carrot Cake topped with an amazing Vegan Cream Cheese Frosting. Every bite is dreamy!

Course Dessert

Cuisine American

Diet Vegan

Total Time 40 minutes

Servings 14, Calories 550kcal

Author Marly McMillen

Equipment

- Cake Pans, Food Processor, Spatula

Ingredients

- 1 ½ cups walnuts - *3/4c for cake / 3/4c for frosting*
- 3 cups all-purpose flour
- 2 cup granulated sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice
- 2 teaspoon baking soda
- 2 cups chopped carrots
- ⅔ cup vegetable oil
- 2 cup cold water
- 2 tablespoons apple cider vinegar
- 2 teaspoons vanilla

Instructions

→ I use glass 9x13*
cook time 45 min *

1. Preheat oven to 350°F/175°C. Spray two round cake pans with vegetable spray. You can also place a piece of parchment paper at the bottom of the pans and spray the sides with vegetable oil.*
2. Place walnuts on a baking pan and toast for 5 minutes. Be careful not to cook too long because they will burn. Remove from the oven and allow to cool before chopping.
3. Combine in a large mixing bowl the flour, sugar, salt, cinnamon, pumpkin pie spice, and baking soda. Stir to combine. Stir half of the walnuts into the flour mixture. Set aside.
4. Add the chopped carrots to a food processor and pulse several times to shred the carrots.
5. Add the vegetable oil, water, vinegar, and vanilla to the food processor and pulse in quick bursts to combine.
6. Pour the carrot mixture in with the flour mixture. Stir to combine, making sure there are no clumps of flour throughout the batter.
7. Pour the batter into your prepared pans. Bake for 35 minutes until a toothpick inserted in the middle comes out clean.
8. Allow the cake to cool for about 10 minutes before inverting onto a serving plate. Allow the cakes to cool completely.