

fall

2025



@vizines  
2025

chill in the air//chai spiced// thanksgiving//pumpkin  
carving//falling leaves//cozy nights//stuffing//halloween treats//

vizines

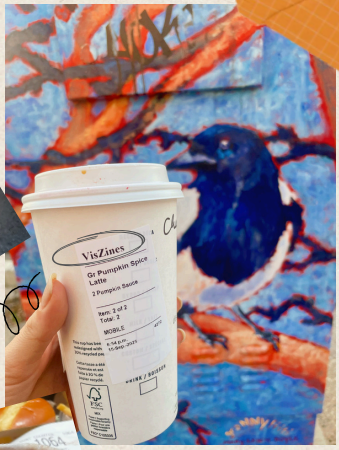
# FALL Drinks



analog lattes  
w/ mom



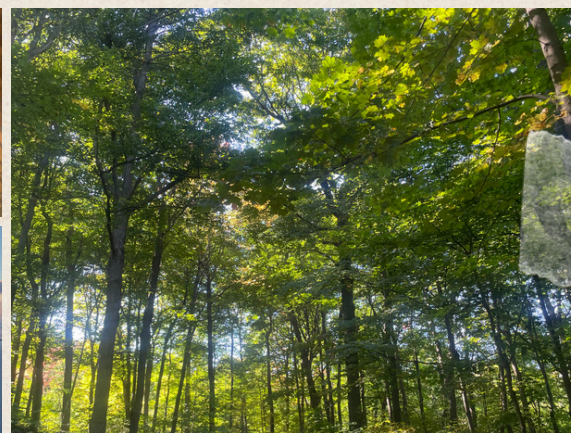
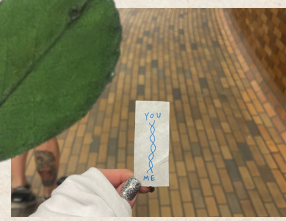
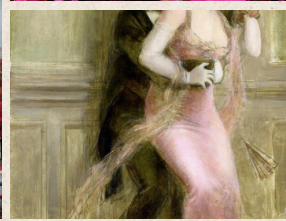
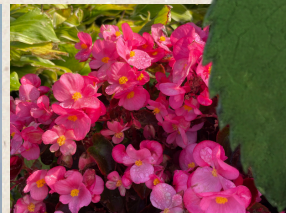
hehe :)



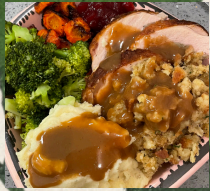
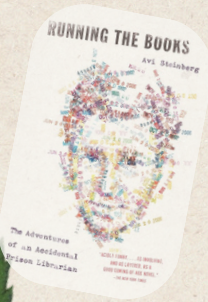
mall phil & seb's  
(iced because  
it was hot out !!)



medonalds pumpkin  
spice latte...  
about as tasty  
as you'd think it'd be... (not very)



FALL  
reads



quite a few boxes of this... 😞



not an oak milk girly  
but this was okay



coffee in a metro  
station in montreal



automatic coffee machine at my first  
aid training... i may have been the  
first user since 1998



### Ingredients

#### For the Carrot Cake:

1 cup packed dark brown sugar  
½ cup vegetable oil or canola oil  
3 large eggs room temperature  
½ cup smooth unsweetened applesauce  
¾ teaspoon pure vanilla extract  
1 ¼ cups all-purpose flour spooned & leveled  
1 teaspoon baking powder  
¾ teaspoon baking soda  
¾ teaspoon salt  
1 ½ teaspoons ground cinnamon  
1 teaspoon ground ginger



2 cups finely grated carrots about 2 large;

use fresh, not pre-shredded

#### For the Cardamom Filling:

1 block 8 oz cream cheese, cold

1 teaspoon vanilla bean paste  
or vanilla extract

½ cup packed dark brown sugar

¼ teaspoon salt

¾ teaspoon freshly ground  
cardamom seed or more to taste

1 cup heavy cream cold

#### For the Topping:

1 cup heavy cream

3 tablespoons powdered sugar

½ teaspoon pure vanilla extract

Zest of one lemon

### Instructions

#### For the Carrot Cake:

Preheat your oven to 350°F (175°C). Line a 9-inch round cake pan with parchment paper, then spray the bottom and sides with nonstick spray. Set aside.

In a large mixing bowl, whisk the packed dark brown sugar and vegetable oil together by hand until fully incorporated. It should grow in volume and be light and fluffy. About 2 minutes.

1 cup packed dark brown sugar, ½ cup vegetable oil or canola oil

Whisk in the eggs one at a time until all evenly combined.

3 large eggs

Stir in the applesauce and vanilla extract until well combined.

½ cup smooth unsweetened applesauce, ¾ teaspoon pure vanilla extract

Add the flour, baking powder, baking soda, salt, cinnamon, and ginger gently with a rubber spatula fold it all together until just combined. Be careful not to overmix.

1 ¼ cups all-purpose flour, 1 teaspoon baking powder, ¾ teaspoon baking soda, ¾ teaspoon salt, 1 ½ teaspoons ground cinnamon, 1 teaspoon ground ginger

Fold in the grated carrots until evenly distributed throughout the batter.

2 cups finely grated carrots

Pour the batter into the prepared cake pan, spreading it evenly with a spatula.

Bake for 35-38 minutes, or until a toothpick inserted into the center comes out clean.

Once baked, let the cake cool in the pan for about 10 minutes.

To speed up the cooling process, transfer the cake to the freezer for 30 minutes while making the filling.

## RECIPE BY: CAKE-BABE.COM

#### For the Filling:

In the bowl of a stand mixer fitted with the whisk attachment, whip the cold heavy cream until it reaches soft peaks.

1 block

In a separate large bowl, use an electric hand mixer to beat the cold cream cheese until smooth and creamy.

1 cup heavy cream

Add the brown sugar, vanilla, salt, and cardamom, beating until fully incorporated and smooth.

1 teaspoon vanilla bean paste or vanilla extract, ½ cup packed dark brown sugar, ¼ teaspoon salt, ¾ teaspoon freshly ground cardamom seed

Gently fold the whipped cream into the cream cheese mixture in three additions, using a rubber spatula to avoid deflating the mixture.

#### Assembly:

Once the cake is completely cool, use a serrated knife to slice the single layer horizontally into two even layers.

Complexly line/cover an 9-inch cake pan with parchment paper that hangs over the side for easy removal. This can be the same cake pan you used to bake them cake in. Place the bottom cake layer into the pan, gently pressing it down so it fits snugly.

Spread the cardamom filling evenly over the bottom cake layer using an offset spatula or butter knife.

Gently place the top cake layer over the filling, ensuring it sits evenly.

Wrap the cake tightly in plastic wrap and refrigerate for at least 30 minutes.

#### For the Topping & Finishing:

When ready to serve, make the whipped cream topping. In the bowl of a stand mixer fitted with the whisk attachment, whip the cold heavy cream, powdered sugar, and vanilla extract until soft peaks form.

1 cup heavy cream, 3 tablespoons powdered sugar, ½ teaspoon pure vanilla extract

Spread the whipped cream over the top of the cake and sprinkle with lemon zest.

Slice and serve. Store leftovers in an airtight container in the refrigerator for up to 3 days. The cake is best served chilled or slightly chilled.

Enjoy!

Zest of one lemon

# CARROT CAKE

*with cardamom filling*