

# SPRING CARROT CAKE BREAD WITH A CINNAMON CREAM CHEESE FROSTING

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 1 loaf

1 ½ cups all-purpose flour  
1 teaspoon baking powder  
¾ teaspoon baking soda  
¼ teaspoon salt  
1 teaspoon ground cinnamon  
½ teaspoon ground ginger  
¼ teaspoon ground nutmeg  
½ cup vegetable, canola, or melted coconut oil  
2 large eggs, room temperature  
1 cup packed light or dark brown sugar  
1/3 cup unsweetened applesauce or yogurt, room temperature  
1 teaspoon pure vanilla extract  
1 ½ cups carrots, peeled and shredded (about 3 large carrots)  
Optional add-ins: 3/4 cups chopped walnuts or pecans, raisins, or dried cranberries

## Cinnamon Cream Cheese Frosting:

4 ounces block cream cheese, softened to room temperature  
2 tablespoons unsalted butter, softened to room temperature  
1 cup confectioners' sugar  
½ teaspoon pure vanilla extract  
¼ teaspoon ground cinnamon  
Pinch salt

## Directions:

- Preheat the oven to 350 degrees F
- Grease a 9x5 inch loaf pan
- Whisk the flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg together in a large bowl until combined and set aside
- In a medium bowl, whisk the oil, eggs, brown sugar, applesauce, vanilla, and carrots together until combined
- Pour the wet ingredients into the dry ingredients and gently whisk until just combined
- Fold in the nuts/add-ins
- Batter will be semi-thick

- Spread the batter into prepared loaf pan
- Bake for 55-65 minutes
- The batter will be done when a toothpick inserted in the center comes out mostly clean with zero raw batter
- Remove the bread from the oven
- Cool completely in the pan set on a wire rack before removing and frosting
- For frosting: using a mixer, beat the cream cheese in a medium bowl on medium-high speed until smooth and creamy
- Beat in the butter until combined
- Add the confectioners' sugar, vanilla, cinnamon, and a pinch of salt then beat on low speed until smooth and creamy
- Taste and add more cinnamon and/or salt if desired
- Frost cooled bread, slice and serve
- Cover and store leftover bread in the refrigerator for up to 1 week