|  |  |
| --- | --- |
| Carrot Bread (https://www.geniuskitchen.com/recipe/carrot-bread-27757)READY IN: 1hr 30mins | |
| YIELD: 1 loaf | UNITS: US |

#### Ingredients Nutrition

* 2 [eggs](https://www.geniuskitchen.com/about/egg-142)
* 1 cup [sugar](https://www.geniuskitchen.com/about/sugar-139)
* 2⁄3 cup oil
* 1 1⁄2 cups [flour](https://www.geniuskitchen.com/about/flour-64)
* 3⁄4 teaspoon [baking soda](https://www.geniuskitchen.com/about/baking-soda-7)
* 1 teaspoon [cinnamon](https://www.geniuskitchen.com/about/cinnamon-324)
* 1 teaspoon [nutmeg](https://www.geniuskitchen.com/about/nutmeg-333)
* 1⁄2 teaspoon [salt](https://www.geniuskitchen.com/about/salt-359)
* 1 1⁄2 cups finely grated [carrots](https://www.geniuskitchen.com/about/carrot-213)
* 1⁄2 cup chopped [walnuts](https://www.geniuskitchen.com/about/walnut-314)
* 3⁄4 cup [raisins](https://www.geniuskitchen.com/about/raisin-57)

#### Directions

1. Beat eggs.
2. Add sugar and oil and beat thoroughly.
3. Combine dry ingredients and add to egg mixture; beat well.
4. Stir in carrots, nuts and raisins.
5. Pour batter into a 9x5-inch loaf pan that has been sprayed with nonstick spray, or into 2 1-lb.pans.
6. Bake at 350° for about 1 hour (about 40 minutes for the smaller pans).
7. Cool in pan for 5-10 minutes, then remove from pan and cool completely on rack.

**The BEST Carrot Cake Loaf (https://www.crazyforcrust.com/best-carrot-cake-loaf-cake/)**

This is the BEST Carrot Cake Loaf Cake you'll ever make. It's soft and FULL of carrot cake flavor with a delicious cream cheese frosting!

Prep Time 45 minutes

Cook Time 45 minutes

Total Time 1 hour 45 minutes

Servings 12 servings

Calories 351 kcal

Author Dorothy Kern

**Ingredients**

**For the Cake:**

* 1/2 teaspoon salt
* 2 teaspoons baking powder
* 2 teaspoons baking soda
* 2 teaspoons ground cinnamon
* 1/4 teaspoon ground ginger
* 1/4 teaspoon ground nutmeg
* 2 cups 248g all purpose flour
* 4 large eggs
* 1 1/2 cups 356g vegetable oil
* 1/2 cup unsweetened applesauce
* 1 tablespoon vanilla extract
* 1 1/2 cups 312g packed brown sugar
* 1/2 cup 99g granulated sugar
* 2 cups shredded carrots from about 4-6 carrots

**For the Frosting:**

* 8 ounces cream cheese softened
* 1/2 cup 113g unsalted butter, softened
* 3 cups 340g powdered sugar
* 1 teaspoon vanilla extract
* 1/4 teaspoon salt

**Instructions**

1. Preheat oven to 350°F. Grease and flour two 8x4-inch loaf pans.
2. Whisk salt, baking powder, baking soda, cinnamon, ginger, nutmeg, and flour in a medium bowl. Set aside.
3. Whisk eggs until beaten, then whisk in oil, vanilla, applesauce and both sugars. Whisk until combined, then add dry ingredients and stir with a spatula or wooden spoon until just combined. Stir in carrots.
4. Pour batter evenly into the prepared pans. Bake for 40-55 minutes or until a toothpick comes out almost clean in the center.
5. Let the cake completely cool before removing from the pan and frosting.
6. To make the frosting: beat cream cheese and butter until smooth. Add powdered sugar, 1 cup at a time, until the mixture comes together, then add vanilla and salt. Beat until smooth
7. Remove cakes from pans and frost the top, then slice and serve.
8. Store loosely covered in the refrigerator for up to 3 days.

Nutrition Facts

The BEST Carrot Cake Loaf

Amount Per Serving (1 slice)

**Calories** 351 Calories from Fat 189

**% Daily Value\***

**Total Fat** 21g **32%**

Saturated Fat 6g **30%**

**Cholesterol** 52mg **17%**

**Sodium** 1823mg **76%**

**Total Carbohydrates** 82g **27%**

Dietary Fiber 1g **4%**

Sugars 31g

**Protein** 3g **6%**

\* Percent Daily Values are based on a 2000 calorie diet.