



cream cheese frosted carrot loaf

NIBBLEDISH CONTRIBUTOR

Ingredients

1 1/2 C flour + 1 t cinnamon + 1/2 t baking soda + 1/4 t baking powder + 1/4 t salt 1/2 C brown sugar + 1/2 C white sugar + 1 C shredded carrots + 1/2 C canola oil + 1 egg 1 package of cream cheese (softened) + 1/2 stick unsalted butter (softened) + 3/4 C or less of confectioner's sugar (original recipe calls for 1 C, but I don't like it too sweet) + 1 t pure vanilla extract

Instructions

Sift & combine: 1 1/2 C flour + 1 t cinnamon + 1/2 t baking soda + 1/4 t baking powder + 1/4 t salt In a separate bowl, combine: 1/2 C brown sugar + 1/2 C white sugar + 1 C shredded carrots + 1/2 C canola oil + 1 egg Combine the two mixtures and stir thoroughly. You may add chopped nuts of your choice or raisins at this point. Pour the batter into a greased & floured loaf pan. Bake for 60 mins. Let it cool for a few minutes. Meanwhile, start working on the frosting. In a bowl, cream together 1 package of cream cheese (softened) + 1/2 stick unsalted butter (softened) + 3/4 C or less of confectioner's sugar (original recipe calls for 1 C, but I don't like it too sweet) + 1 t pure vanilla extract. Once cooled, you may go ahead and frost the loaf. Go thick or thin, depending on your fondness for the frosting. *wink wink* I SAY, THICK!