

Carrot Cake Loaf

Ingredients

1 1/2 c Flour	1 t Baking Powder
3/4 t Baking Soda	1/4 t Salt
1 1/8 t Cinnamon	1/2 t Ground Ginger
1/4 t Nutmeg	1/2 c Vegetable Oil
2 Eggs	1 c Dark Brown Sugar
1/3 c Greek Yogurt	1 1/4 t Vanilla Extract
1 1/2 c Carrots (shredded, about 3)	3/4 c Raisins (optional)
2 oz Cream Cheese (softened)	1 T Unsalted Butter (softened)
1/2 c Powdered Sugar	

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Instructions

1. Whisk the flour, baking powder, baking soda, salt, 1 teaspoon cinnamon, ginger, and nutmeg together in a large bowl until combined. Set aside.

2. In a medium bowl, whisk the oil, eggs, brown sugar, yogurt, 1 teaspoon vanilla, and carrots together until combined. Preheat the oven to 350°F. Grease a 9—5-inch loaf pan.

3. Pour the wet ingredients into the dry ingredients and gently whisk until just combined. Fold in the raisins. Batter will be semi-thick. Spread the batter into prepared loaf pan.

4. Bake for 55 – 65 minutes. Loosely cover the bread with aluminum foil halfway through to prevent heavy browning on top. Baking times vary so keep an eye on yours. The bread is done when a toothpick inserted in the center comes out mostly clean with no raw batter. Remove the bread from the oven.

5. Cool completely in the pan set on a wire rack before removing and frosting.

6. Using a stand mixer fitted with a paddle attachment, beat the cream cheese in a medium bowl on medium-high speed until smooth and creamy. Beat in the butter until combined. Add the powdered sugar, 1/4 teaspoon vanilla, 1/8 teaspoon cinnamon, and a

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pinch of salt, then beat on low speed until smooth and creamy. Frost cooled bread, slice, and serve.