



Baking Connections - Easter Carrot Cake Loaf Recipe

What's in your baking kit:

- 1 bag of dry mix ingredients
- 1 bag of powdered sugar
- 1 can of carrots

What you'll need that's NOT included:

- 3 large eggs
- ½ cup vegetable oil
- 1 teaspoon pure vanilla extract + 2 teaspoons *optional but makes it tastier
- 4 oz (or ½ cup) cream cheese

Bowls, measuring cups, non-stick baking spray, and a 9 x 5 loaf pan

Directions:

You'll be making two batters & layering them! Don't worry - it's still super easy!

1.

Preheat oven to 350 degrees. Spray loaf pan with non-stick baking spray. Set aside.

2.

In a microwave-safe bowl, heat 4 oz (or ½ cup) of cream cheese for 20 seconds or until easy to stir. **Add** bag of powdered sugar from your baking kit, 1 egg, and 1 teaspoon vanilla. **Mix** until smooth. Set aside. **Drain** canned carrots. In a separate large bowl **mash** carrot with back of spoon until mostly smooth. A few lumps are fine but minimize large chunks. To the carrots, **add** 2 large eggs, ½ cup of vegetable oil and 2 teaspoons vanilla. **Mix** well. **Add** bag of dry mix ingredients from your baking kit and **mix** until all dry mix ingredients are incorporated, stirring quickly for about 2 minutes.

3.

Pour HALF of the carrot cake batter into the loaf pan, **followed by** all the cream cheese batter, and **top** with remaining carrot cake batter. It's okay if you see some cream cheese batter on top.

4.

Put loaf pan in **oven** for 40-50 minutes. Bread should be golden with some marbling and appear mostly firm. Remove from oven. Allow to **cool** completely before removing from pan. Slide a knife between the sides of pan and loaf if having trouble getting it out of the pan.

5.

Share your Carrot Cake Loaf with someone during the Easter Season!