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