

Carrot Cake Loaf

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 2 hours 30 minutes

Hands-on Time: 30 minutes

Ingredients

For the Carrot Cake Loaf

- 8 oz. carrots
- 1/2 cup golden raisins
- 1/2 cup walnuts
- 1 teaspoon, plus 1/2 cup vegetable oil
- 1 1/4 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon kosher salt
- 1/4 teaspoon nutmeg
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 teaspoon vanilla
- 2 large eggs
- Zest of 1 orange



For the Cream Cheese Glaze

- 2 oz. cream cheese, room temperature
- 1 tablespoon milk
- 1 teaspoon vanilla
- 2 cups powdered sugar

For the Glazed Carrot Topping

- 1 large carrot
- 1 tablespoon butter
- 1 tablespoon honey

Instructions

1. Preheat oven to 350°F.
2. Peel and grate the carrots into a medium bowl. You should have about 2 cups. Set aside.
3. Soak the raisins in hot water to cover for at least 15 minutes and up to 30 minutes. Drain and pat dry with a paper towel.
4. Finely chop the walnuts.
5. Grease a 9x5-inch loaf pan with the teaspoon of oil and line it with parchment paper overlapping the sides to make it easy to pull from the pan once baked.

6. In a medium bowl, whisk together the flour, baking soda, baking powder, cinnamon, ginger, nutmeg and salt. Stir in the carrots, drained raisins and walnuts with a big spoon to blend. Set aside.
7. In a large mixing bowl, combine the 1/2 cup vegetable oil with the sugar, brown sugar, vanilla, eggs and zest. Beat on medium speed until well mixed, about 2 minutes. Stir in the carrot mixture and mix just until well blended. Pour the batter into the prepared pan and bake for 60 to 70 minutes, or until a toothpick inserted in the center comes out clean.
8. Cool on a rack for 30 minutes, then lift the loaf from the pan using the parchment paper and cool completely on a rack.
9. To make the glaze, combine the cream cheese, milk and vanilla in a medium bowl and stir together with a fork. Stir in the confectioner's sugar until it forms a thick glaze. Spread the glaze over the cooled loaf.
10. To make the carrot topping, peel and shave the carrots with the peeler to make carrot ribbons.
11. Heat a medium-size skillet over medium-high heat and add the butter and honey. When the butter is hot, stir in the carrots and toss them in the pan until glazed and tender, about 3 minutes. Cool on paper towels.
12. Top the carrot cake loaf with the carrot ribbons before serving. Cover and refrigerate leftovers.