



♥ RECIPE

Carrot Cake Cheesecake Cake

★★★★★ 5 from 1 reviews

Author: Lindsay *Prep Time:* 6 hours 20 minutes

Cook Time: 2 hours 10 minutes *Total Time:* 8 hours 30 minutes

Yield: 14-16 slices *Category:* Dessert *Method:* Oven *Cuisine:* American

Description

This **Carrot Cake Cheesecake Cake** has two layers of super moist carrot cake and a layer of creamy cinnamon cheesecake! Covered in a homemade cream cheese frosting, it's the perfect cake for Easter!

Ingredients

CINNAMON CHEESECAKE

24 oz (678g) cream cheese, room temperature
1 cup (207g) sugar
3 tbsp (24g) all purpose flour
1 cup (230g) sour cream
1 tbsp vanilla extract
2 tsp ground cinnamon
4 large eggs, room temperature

CARROT CAKE

20 oz (575g) peeled raw carrots
3/4 cup (168g) unsalted butter, room temperature
1 1/2 cups (310g) sugar
1/2 tsp vanilla extract
3 tbsp (45ml) vegetable oil
3 large eggs
1 large egg white
2 1/2 cups (325g) all purpose flour
2 tsp baking powder
1 tsp baking soda
1/2 tsp salt

2 tsp ground cinnamon
1 tsp ginger
1/2 tsp nutmeg
1/8 tsp cloves
1/8 tsp all spice
8 oz (227g) crushed pineapple, drained
1 cup (73g) sweetened coconut flakes

WHIPPED CREAM CHEESE FROSTING

16 oz (452g) cream cheese, room temperature
3 cups (720ml) heavy whipping cream, cold
1 1/4 cups (144g) powdered sugar
1 tbsp vanilla extract
1 tsp ground cinnamon
2 1/2 cups chopped pecans

Instructions

TO MAKE THE CHEESECAKE:

1. Preheat oven to 300°F (148°C). Line the entire inside of a 9 inch cake pan with aluminum foil. Press it into the pan to get it as flat as you can. You'll use the aluminum foil to lift the cheesecake out of the pan when it's baked and cooled.
2. In a large mixer bowl, mix the cream cheese, sugar and flour together until combined. Use low speed to keep less air from getting into the batter, which can cause cracks. Scrape down the sides of the bowl.
3. Add the sour cream, vanilla extract and and cinnamon and mix on low speed until well combined.
4. Add the eggs one at a time, mixing slowly and scraping the sides of the bowl after each addition.
5. Pour the cheesecake batter into the lined cake pan.
6. Place the cake pan inside another larger pan. I use a larger cake pan, but you can use a roasting pan or any other larger baking pan. Fill the outside pan with enough warm water to go about halfway up the sides of the cake pan. Bake for 1 hour.
7. Turn off the oven and leave the cheesecake in the oven with the door closed for 30 minutes. Do not open the door or you'll release the heat.
8. Crack oven door and leave the cheesecake in the oven for another 30 minutes. This cooling process helps the cheesecake cool slowly to prevent cracks.
9. Remove cheesecake from oven and chill until firm, 5-6 hours.

TO MAKE THE CARROT CAKE LAYERS:

10. To steam the carrots, bring about an inch of water to a boil in the bottom of a pot. Put peeled carrots in a steamer basket (or a colander, if you don't have a steamer basket) set over the boiling water. Cover and steam the carrots until very tender, about 10-15 minutes.

11. Put the warm carrots into a food processor and puree. You should end up with about 1 $\frac{3}{4}$ cup (420ml) of carrot puree. Set aside to cool.
12. Preheat the oven to 350°F (176°C). Line the bottom of two 9 inch cake pans with parchment paper and grease the sides.
13. In a large mixer bowl, cream the butter and sugar on medium speed until light in color and fluffy, 3-4 minutes. Don't skimp on the creaming time.
14. Add the vanilla extract and vegetable oil and mix until combined.
15. Add the eggs one at a time, mixing until incorporated after each addition.
16. Add the egg white and mix until well combined. Scrape down the sides of the bowl as needed to make sure everything is combined.
17. Combine the dry ingredients in a medium sized bowl.
18. Add half of the flour mixture to the batter and mix until combined.
19. Add the carrot puree to the batter and mix until combined.
20. Add the remaining flour mixture and mix until well combined and smooth.
21. Stir in the crushed pineapple and coconut flakes. Scrape down the sides of the bowl as needed to ensure everything is well combined.
22. Divide the batter evenly between the prepared cake pans. Bake for 30-35 minutes, or until a toothpick inserted in the middle comes out with a few crumbs.
23. Remove cakes from the oven and allow to cool for 3-4 minutes, then remove from the pans to a cooling rack to finish cooling.

TO MAKE THE FROSTING AND ASSEMBLE THE CAKE:

24. Add the cream cheese to a large mixer bowl and beat until smooth, then set aside.
25. Add the heavy whipping cream, powdered sugar, vanilla extract and cinnamon to another bowl and whip until soft peaks form.
26. Add the cream cheese to the whipped cream and whip until stiff peaks form. It will happen fairly quickly. Set whipped frosting in the refrigerator.
27. Use a large serrated knife to remove the domes from the top of the two carrot cakes.
28. Place the first layer of cake on a serving plate or a cardboard cake round. Spread about 1 cup of frosting evenly on top of the cake layer.
29. Use the aluminum foil to lift the cheesecake out of the cake pan, remove the foil and place the cheesecake on top of the cake.
30. Spread another cup of frosting evenly on top of the cheesecake, then add the second layer of cake on top. If the sides of the cake don't line up, use a serrated knife to trim off the excess cake or cheesecake.
31. Frost the outside of the cake.
32. To create a spiral pattern on the top of the cake, lightly press an offset spatula into the center of the cake. Gradually move the tip of the spatula outward as you spin the cake around, creating the spiral.
33. Press the pecans into the sides of the cake
34. Pipe dollops of the whipped frosting around the top edge of the cake. I used the Ateco 808 icing tip.
35. Finish off the cake with some candy carrots or other carrot decor.

Store the cake (in an airtight container, if possible) in the refrigerator until ready to serve. Cake is best for 2-3 days.

Nutrition

Serving Size: 1 Slice **Calories:** 852 **Sugar:** 50.4 g **Sodium:** 505.3 mg **Fat:** 56.4 g

Carbohydrates: 75.4 g **Protein:** 15.3 g **Cholesterol:** 198 mg

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