



carrot bread with cream cheese glaze

This Carrot Bread recipe is the best. And, by the best, we mean that not only is it super easy to make and delicious to eat, but it also gives us permission to devour scrumptious, moist carrot bread (really, cake) drizzled with cream cheese glaze (really, icing) for breakfast.

MAKES: 10-12 SLICES



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ingredients

Carrot Bread

- 2¼ cups flour
- 1 tsp ground cinnamon
- 1 tsp baking soda
- 1 tsp baking powder
- ½ tsp kosher salt
- ¾ cup vegetable oil
- ¾ cup sugar
- ½ cup brown sugar
- ½ cup buttermilk
- 2 eggs
- 1 tsp vanilla extract
- 2 cups coarsely grated carrots

Cream Cheese Glaze

- 4oz cream cheese, room temperature
- ½ cup icing sugar
- 2 tbsp milk
- ½ tsp vanilla extract

directions

1. Preheat oven to 325°F. Line a 9x5-inch loaf pan with parchment paper, draping it over the edges to cover the sides. Lightly coat with non-stick cooking spray.
2. In a medium bowl, combine flour, cinnamon, baking soda, baking powder and salt. Set aside. In a large bowl, whisk together vegetable oil, sugar, brown sugar, buttermilk, eggs and vanilla extract. Gently stir in grated carrots and flour mixture, just until blended. Pour into prepared loaf pan and bake 65-70 minutes. Let cool for 10 minutes before removing from pan.
3. For the glaze, using an electric mixer, cream together cream cheese, icing sugar, milk and vanilla extract until smooth. Drizzle over cooled carrot bread.

“Carrots are divine...You get a dozen for a dime, It’s maaaa-gic!”

– BUGS BUNNY

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