

## Dish Introduction

These Carrot Cake Cheesecake Bites offer a delightful twist on the classic carrot cake and the creamy richness of cheesecake. These bite-sized treats are incredibly easy to make and require no baking, making them perfect for a quick and unique dessert experience.

The graham cracker crust provides a satisfying crunch, while the cheesecake filling is a harmonious blend of cream cheese, grated carrots, chopped walnuts, and aromatic spices like cinnamon, nutmeg, and cloves. Each bite is a burst of flavor and texture, reminiscent of the beloved carrot cake.

Top them off with cream cheese frosting, a sprinkle of shredded carrots, and chopped walnuts for an extra layer of indulgence. These Carrot Cake Cheesecake Bites are a fantastic addition to any dessert table, celebration, or a special treat for yourself.

## Recipe

### Ingredients:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 8 ounces cream cheese, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup grated carrots
- 1/2 cup chopped walnuts
- 1/2 teaspoon ground cinnamon
- A pinch of ground nutmeg
- A pinch of ground cloves



**Optional Toppings:**

- Cream cheese frosting
- Shredded carrots for garnish
- Chopped walnuts for garnish

**Directions:**

1. In a mixing bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are evenly coated with butter.
2. Line a square or rectangular baking pan with parchment paper, leaving some overhang on the sides for easy removal later.
3. Press the graham cracker mixture firmly into the bottom of the pan to form a crust layer. Place the pan in the refrigerator while you prepare the cheesecake filling.
4. In another mixing bowl, beat the softened cream cheese until it becomes smooth and creamy.
5. Add the powdered sugar and vanilla extract to the cream cheese, and beat until well

combined.

6. Fold in the grated carrots, chopped walnuts, ground cinnamon, ground nutmeg, and ground cloves, distributing them evenly.
7. Remove the crust from the refrigerator and spread the cheesecake mixture evenly over the crust layer.
8. Cover the pan with plastic wrap and refrigerate for at least 4 hours or until the cheesecake bites have set.
9. Once set, use the parchment paper overhangs to lift the cheesecake out of the pan. Place it on a cutting board and slice it into bite-sized squares.

### **Optional Toppings:**

- If desired, top each cheesecake bite with a dollop of cream cheese frosting, a sprinkle of shredded carrots, and chopped walnuts for a delightful finish.

**Prep Time:** 20 minutes

**Chilling Time:** 4 hours

**Total Time:** 4 hours 20 minutes

**Yields:** Approximately 16 cheesecake bites