



Carrot Cake Roll with Cream Cheese Frosting Filling

## **Introduction**

Carrot cake roll with cream cheese frosting is a delightful dessert that brings together the

moist, spiced goodness of carrot cake and the rich, creamy flavor of cream cheese. This elegant dessert is perfect for special occasions or just as a treat for yourself. Carrot cake roll not only looks impressive but also offers a unique twist on traditional carrot cake by presenting it in a delightful, spiraled form.

## Detailed Ingredients with measures

Carrots - 2 cups, finely grated  
Granulated sugar - 1 cup  
Brown sugar - 1 cup  
Vegetable oil - 1/2 cup  
Large eggs - 4  
All-purpose flour - 1 cup  
Baking powder - 1 teaspoon  
Baking soda - 1 teaspoon  
Ground cinnamon - 1 teaspoon  
Ground nutmeg - 1/2 teaspoon  
Salt - 1/2 teaspoon  
Shelled walnuts - 1/2 cup, chopped (optional)  
Raisins - 1/2 cup (optional)  
Cream cheese - 8 ounces, softened  
Unsalted butter - 4 tablespoons, softened  
Powdered sugar - 2 cups  
Vanilla extract - 1 teaspoon

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 45 minutes

Yield: 10 servings



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## **Detailed Directions and Instructions**



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