



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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