





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





Carrot Cake Roll with Cream Cheese Frosting Filling

Detailed Directions and Instructions



Click next page below