Carrot Cake Roll with Cream Cheese Frosting

Introduction

Carrot Cake Roll with Cream Cheese Frosting is a delightful twist on a classic dessert. This

recipe combines the rich flavor of spiced carrot cake with a creamy, indulgent frosting, all rolled into a beautiful log shape. Perfect for special occasions or simply to satisfy your sweet tooth, this cake roll is both visually stunning and delicious.

Detailed Ingredients with measures

Carrots – 1 cup, finely grated
Granulated Sugar – 1 cup
Brown Sugar – 1/2 cup
Eggs – 3 large
Vegetable Oil – 1/2 cup
All-Purpose Flour – 1 cup
Baking Powder – 1 teaspoon
Baking Soda – 1 teaspoon
Cinnamon – 1 teaspoon
Nutmeg – 1/4 teaspoon
Salt – 1/4 teaspoon
Cream Cheese – 8 ounces, softened
Butter – 1/4 cup, softened
Powdered Sugar – 2 cups
Vanilla Extract – 1 teaspoon

Prep Time

The preparation time for this delightful cake roll is approximately 20 minutes. This includes the time needed to gather ingredients, mix them together, and prepare the baking sheet.

Cook Time, Total Time, Yield

Cook Time: 15-20 minutes
Total Time: 35-40 minutes
Yield: Serves approximately 10 to 12 people

This delicious Carrot Cake Roll with Cream Cheese Frosting is sure to impress your family and friends with its flavor and presentation. Enjoy the process of creating this delightful

dessert, and savor each slice!

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Detailed Directions and Instructions

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