



Pineapple Carrot Cake Bars with Cream Cheese Frosting



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Introduction

Pineapple Carrot Cake Bars with Cream Cheese Frosting are a delightful treat that combines the sweetness of pineapple and carrots with the rich, creamy texture of frosting. Perfect for any occasion, these bars offer a moist and flavorful dessert that is sure to please a crowd. Whether you're hosting a party or simply want to indulge in a sweet snack, this recipe is a must-try.

Detailed Ingredients with measures

Carrots: 2 cups, grated
Crushed Pineapple: 1 cup, drained
All-Purpose Flour: 1 ½ cups
Granulated Sugar: 1 cup
Brown Sugar: ½ cup
Baking Powder: 2 teaspoons
Baking Soda: 1 teaspoon
Salt: ½ teaspoon
Cinnamon: 1 teaspoon
Nutmeg: ½ teaspoon
Vegetable Oil: ½ cup
Eggs: 2 large
Vanilla Extract: 1 teaspoon
Cream Cheese: 8 ounces, softened
Butter: ½ cup, softened
Powdered Sugar: 3 cups
Milk: 2 tablespoons



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Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: Approximately 12 bars



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C). Prepare a 9×13 inch baking pan by lining it with parchment paper, leaving some overhang on the sides for easy removal.

Prepare the Dry Ingredients

In a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, cinnamon, and salt. Set this mixture aside.

Mix the Wet Ingredients

In a large mixing bowl, combine the granulated sugar, brown sugar, and eggs. Mix until well blended. Then, add vanilla extract, crushed pineapple (with its juice), and grated carrots. Stir until everything is thoroughly combined.

Combine Dry and Wet Ingredients

Gradually add the dry ingredient mixture to the wet ingredients. Stir until just combined, being careful not to overmix. The batter will be slightly thick.

See also [Gluten-Free Jowar Crepes with Mangoes](#)

Transfer to Baking Pan

Pour the batter into the prepared baking pan and spread it evenly. Tap the pan gently on the counter to eliminate any air bubbles.

Bake the Cake Bars

Place the pan in the preheated oven and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Allow the cake to cool in the pan for about 10 minutes before removing it.

Prepare the Cream Cheese Frosting

In a mixing bowl, beat together the softened cream cheese and butter until creamy and well combined. Gradually add powdered sugar, mixing until smooth. Finally, add vanilla extract, stirring well.

Frost the Cake Bars

Once the cake has completely cooled, lift it out of the pan using the parchment paper overhang. Spread the cream cheese frosting evenly over the top of the cake bars.

Cut and Serve

Using a sharp knife, cut the cake into bars. Serve immediately or store in the refrigerator until ready to enjoy.

Notes

Storage Instructions

Store any leftover cake bars in an airtight container in the refrigerator for up to 5 days.

Flavor Variations

Consider adding shredded coconut or chopped nuts to the batter for extra texture and flavor.



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Gluten-Free Option

For a gluten-free version, substitute the all-purpose flour with a gluten-free flour blend.

Serving Suggestions

These bars pair well with a cup of coffee or tea, making them a delightful treat at any time of the day.



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Cook techniques

1. Grating Carrots

Grate fresh carrots using a box grater or food processor for a fine texture that blends well in cake bars.

See also Christmas cinnamon rolls

2. Mixing Batter

Combine wet and dry ingredients separately before mixing to ensure even distribution of flavors and textures.

3. Baking Evenly

Use parchment paper to line the baking pan, allowing for easy removal and promoting even baking.

4. Frosting Application

Cool the bars completely before spreading the cream cheese frosting to prevent melting and ensure a smooth finish.

5. Storage Tips

Store leftover cake bars in an airtight container in the refrigerator to maintain freshness for several days.

FAQ

Can I use canned pineapple instead of fresh?

Yes, just make sure to drain it well before adding it to the mix.

What can I use instead of cream cheese for frosting?

You can use Greek yogurt or mascarpone cheese as a lighter alternative.

How can I make this recipe gluten-free?

Substitute all-purpose flour with a gluten-free flour blend.

How long do the cake bars last?

They typically last up to one week in the refrigerator.

Can I freeze these cake bars?

Yes, you can freeze the bars before frosting them for up to three months.



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Conclusion

Enjoying pineapple carrot cake bars with cream cheese frosting brings together the tropical sweetness of pineapple and the earthy richness of carrots in a delightful treat. Perfect for gatherings or as a sweet snack, these bars are sure to be a hit with family and friends. The creamy frosting adds the perfect finishing touch, making each bite a delicious experience.

More recipes suggestions and combination

Hummingbird Cake

This classic Southern dessert combines bananas, pineapple, and pecans for a moist and flavorful cake that's perfect for any occasion.

See also Orange Tarts

Carrot and Pineapple Muffins

These muffins are a delicious breakfast option, blending the sweet flavors of pineapple with the comforting taste of carrots.

Banana Pineapple Smoothie

A refreshing blend of ripe bananas and pineapple can make a nutritious and tasty smoothie, perfect for a post-workout treat.

Pineapple Upside-Down Cake

This vintage dessert features caramelized pineapple rings atop a buttery cake, making for a lovely presentation and a burst of flavor in each slice.

Carrot Cake Cookies

Enjoy the flavors of carrot cake in cookie form, with raisins, nuts, and a cream cheese frosting drizzle for a delightful snack.

Pineapple Coconut Rice

A tropical side dish that pairs beautifully with grilled meats, combining fluffy rice with sweet pineapple and shredded coconut for added texture.

Vegetable Stir-Fry with Pineapple

Incorporating pineapple into a vegetable stir-fry adds a sweet and tangy element, enhancing the overall flavor profile of the dish.



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