

Carrot Cake Bars: Moist, Spiced, and Topped with Cream Cheese Bliss

only one bowl for the wet ingredients



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Bars:

- 1 cup all-purpose flour
 - $\frac{1}{2}$ teaspoon baking powder
 - $\frac{1}{2}$ teaspoon baking soda
 - 1 teaspoon cinnamon
 - $\frac{1}{2}$ teaspoon nutmeg
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{2}$ cup granulated sugar
 - $\frac{1}{2}$ cup brown sugar
 - 2 large eggs
 - $\frac{1}{3}$ cup vegetable oil
 - 1 cup finely grated carrots
- For the Frosting:
- 4 oz cream cheese, softened
 - $\frac{1}{2}$ cup powdered sugar
 - 1 teaspoon vanilla extract

DIRECTIONS

- Step 1: Preheat:** Preheat oven to 350°F (175°C). Grease or line an 8x8-inch baking pan with parchment.
- Step 2: Mix Dry Ingredients:** In a bowl, whisk together flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
- Step 3: Combine Wet Ingredients:** In a separate bowl, beat the granulated sugar, brown sugar, eggs, and oil until smooth. Stir in grated carrots.
- Step 4: Combine and Bake:** Fold the dry ingredients into the wet until just combined. Pour into the prepared pan and smooth the top.
- Bake** for 25-30 minutes, or until a toothpick comes out clean. Cool completely in the pan.
- Step 5: Frost:** In a bowl, beat softened cream cheese, powdered sugar, and vanilla until fluffy. Spread over the cooled bars. Chill slightly for easier slicing.

SWAPS & NOTES

& Substitutions Grated carrots : Use the small holes on a box grater for a soft texture that melts into the bars.

Oil : Any neutral oil works here-canola or avocado oil are great options.

Try mixing in $\frac{1}{2}$ cup of chopped walnuts, raisins, or shredded coconut for a twist. ???

TIPS FOR SUCCESS

Don't overmix once you combine the wet and dry-this keeps the bars tender.

Cool completely before frosting to avoid melting the topping.

Add these sweet bites: [These Easy Pumpkin Spice Muffins](#) [These Chocolate Chip Cookie Bites](#) [This Pumpkin Delight Dessert](#) [These Caramel Apple Pie Cookies](#) ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/carrot-cake-bars-moist-spiced-and-topped-with-cream-cheese-bliss/>