

Moist Carrot Cake Bars with Cream Cheese Frosting

There's something incredibly comforting and nostalgic about a perfectly spiced



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

to create these moist and flavorful Carrot Cake Bars:

For the Cream Cheese Frosting: 8 oz cream cheese , softened ... cup (½ stick) unsalted butter , softened 2 cups powdered sugar 1 teaspoon vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Follow these steps to bake your wonderfully moist Carrot Cake Bars:
3. Preheat : Oven & Prepare Pan:
4. Preheat your oven to
5. 350°F (175°C)
6. . Grease and flour a 9x13-inch baking pan. You can also line it with parchment paper for easier removal.
7. Whisk : Dry Ingredients:
8. In a medium bowl, whisk together the
9. all-purpose flour, baking powder, baking soda, salt, ground cinnamon, ground nutmeg, and ground ginger
10. . Set this dry mixture aside.
11. Cream : Wet Ingredients:
12. In a large mixing bowl, using an electric mixer, beat the softened
13. unsalted butter, granulated sugar, and packed brown sugar
14. until the mixture is light, fluffy, and pale in color. This usually takes 2-3 minutes.
15. Add : Eggs & Vanilla:
16. one at a time to the creamed mixture, beating well after each addition until fully incorporated. Stir in the
17. vanilla extract
18. Combine : Wet and Dry:
19. Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix, as this can lead to a tough

cake.

20. Fold in : Carrots & Pineapple:
21. Gently fold in the
22. grated carrots, thoroughly drained crushed pineapple
23. , and the optional
24. chopped walnuts
25. until they are evenly distributed throughout the batter.

SWAPS & NOTES

Carrots: Freshly grated carrots are a must for the best texture and moisture.

Avoid pre-shredded carrots if possible, as they tend to be drier.

Crushed Pineapple: The crushed pineapple adds an incredible amount of moisture and a subtle tropical tang.

Make sure to drain it very well to prevent the bars from becoming too wet or dense.

TIPS FOR SUCCESS

Grate Your Own Carrots: Freshly grated carrots yield the best texture and moisture.

Avoid the pre-shredded bags if possible.

Drain Pineapple VERY Well: This is perhaps the most critical step for the right texture.

Squeeze out as much liquid as you can from the crushed pineapple.

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

Original recipe: <https://chefmaniac.com/moist-carrot-cake-bars-with-cream-cheese-frosting/>