

## The Best Moist Carrot Cake Recipe with Tangy Cream Cheese Glaze

There are some desserts that just feel like a warm hug, and for me, a



**OVEN**  
**350°F**

**TIME**  
**70 min**

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### INGREDIENTS

For the Cake:

For the Cream Cheese Glaze:

### DIRECTIONS

- 1.** Preheat & : Prep: Preheat your oven to 350°F (175°C). Grease and flour a standard loaf pan (about 9x5 inches).
- 2.** Combine : Wet Ingredients: In a large mixing bowl, mix together the granulated sugar, brown sugar, and vegetable oil until they are thoroughly combined and smooth.
- 3.** Add : Eggs: Add the large eggs one at a time, beating well after each addition until the batter is emulsified and pale yellow.
- 4.** Whisk : Dry Ingredients: In a separate medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
- 5.** Mix : Batter: Gradually add the dry ingredients to the wet ingredients, mixing on low speed or by hand until just combined. Be careful not to overmix.
- 6.** Baking: Fold in Add-ins: Gently fold in the grated carrots, well-drained crushed pineapple, and the chopped walnuts or pecans (if using).
- 7.** Bake: Pour the batter into the prepared loaf pan and bake for 60-70 minutes, or until a toothpick inserted into the center of the loaf comes out clean.
- 8.** Cool: Let the cake cool in the pan for 10 minutes, then carefully transfer it to a wire rack to cool completely before glazing.
- 9.** Glazing: Whip Cream Cheese: In a medium bowl, beat the softened cream cheese until smooth.
- 10.** Make : Glaze: Gradually beat in the powdered sugar, vanilla extract, and then enough milk (starting with 2 tablespoons) until the glaze is smooth and the desired drizzly consistency is reached.

11. Drizzle: Drizzle the cream cheese glaze generously over the cooled cake before slicing and serving.

## SWAPS & NOTES

Granulated Sugar 1 cup Packed Brown Sugar 1 cup Helps keep the cake moist.

Vegetable Oil 1 cup Any neutral oil works (canola, grapeseed, etc.).

Large Eggs 4 Should be at room temperature.

All-Purpose Flour 2 cups Baking Powder 1 teaspoon Baking Soda 1 teaspoon Ground Cinnamon 1 teaspoon Ground Nutmeg 1/2 teaspoon Essential for the classic flavor.

## TIPS FOR SUCCESS

Don't Skimp on the Carrots: Use the freshest, finest grated carrots you can.

Hand grating is best, but a food processor works too.

Just don't use pre-shredded bag carrots, as they are often too thick and dry.

Room Temperature Ingredients: Ensure your eggs and cream cheese are at room temperature .

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

Original recipe: <https://chefmaniac.com/the-best-moist-carrot-cake-recipe-with-tangy-cream-cheese-glaze/>