

## The Ultimate Carrot Cake Cheesecake: A Creamy, Spiced Dessert Masterpiece

Gâteau aux carottes au fromage



**OVEN**  
**350°F**

**TIME**  
**45-55 min**

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### INGREDIENTS

The Fromage (Cheesecake) Layer:

Cream Cheese: 1 package (16 oz), softened to room temperature.

Sugars: 1/2 cup granulated sugar and 1/4 cup light brown sugar.

Egg: 1 large egg to bind.

Vanilla: 1 tsp pure vanilla extract.

Flour: 1/2 cup all-purpose flour.

Spices: 1/4 tsp ground cinnamon, 1/4 tsp ground nutmeg, and 1/4 tsp salt.

Carrots: 1 cup freshly shredded carrots (finely grated is best!).

Walnuts: 1/2 cup chopped walnuts (optional, but highly recommended).

The Cake Layer:

Yellow Cake Mix: 1 box (15.25 oz).

Oil: 1/2 cup vegetable oil (or melted coconut oil).

Eggs: 2 large eggs.

Buttermilk: 1/2 cup for maximum moisture and a slight tang.

### DIRECTIONS

- 1. Prep the : Oven:** Préchauffer (preheat) your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan thoroughly to prevent sticking.
- 2. Cream the : Cheese:** In a large bowl, beat the softened cream cheese with the granulated and brown sugars until the mixture is silky smooth. Beat in the egg and vanilla extract.
- 3. Incorporate : Dry Spices:** In a separate smaller bowl, whisk together the flour, cinnamon, nutmeg, and salt. Gradually add this to the cream cheese mixture. Fold in your shredded carrots and walnuts.
- 4. Prepare the : Cake Batter:** In another bowl, combine the yellow cake mix, oil, and 2 eggs. Slowly stir in the buttermilk until just combined. Be careful not to overmix, or the cake will become tough.
- 5. The : Swirl:** Pour the yellow cake batter over the carrot/cheese mixture. Use a knife or spatula to gently swirl them together. This creates that beautiful marbled "Gâteau" effect.
- 6. Bake:** Bake for 45-55 minutes. You'll know it's done when the center is set and doesn't "jiggle" when moved.
- 7. The : Chill Factor:** This is the hardest part! Let the cake cool completely at room temperature, then refrigerate for at least 4 hours (or overnight). This allows the cheesecake layer to set properly.

### SWAPS & NOTES

The Carrots: Always grate your own carrots.

Pre-shredded carrots from the store are often too dry and won't release the moisture needed for the cake.

The Nut Mix: If you aren't a fan of walnuts, pecans make an

excellent substitute.

If you're looking for more ways to use pecans, check out these pecan pie bars.

## TIPS FOR SUCCESS

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

This prevents lumps in your cheesecake layer.

**Don't Over-swirl:** When combining the two batters, a few large "swirls" are better than over-mixing, which can turn the cake a muddy color.

**The Toothpick Test:** Since this has a cheesecake element, a toothpick might not come out perfectly "dry," but it shouldn't have wet batter on it.

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

Original recipe: <https://chefmaniac.com/the-ultimate-carrot-cake-cheesecake-a-creamy-spiced-dessert-masterpiece/>