

Easy Layered Carrot Cake Cheesecake Recipe with Cream Cheese Frosting

The Ultimate Carrot Cake Cheesecake: A Match Made in Dessert Heaven



OVEN
325°F

TIME
70 min

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INGREDIENTS

For the Carrot Cake Layer:

Flour: 1 cup all-purpose flour.

Leavening: $\frac{1}{2}$ tsp baking soda and $\frac{1}{2}$ tsp baking powder.

Spices & Salt: 1 tsp cinnamon and $\frac{1}{2}$ tsp salt.

Eggs: 2 large eggs at room temperature.

Sugars: $\frac{1}{2}$ cup granulated white sugar and ... cup packed brown sugar for depth.

Oil: $\frac{1}{2}$ cup vegetable or canola oil (this keeps the cake incredibly moist).

Vanilla: 1 tsp pure vanilla extract.

Carrots: 1 cup finely grated fresh carrots (squeeze out excess moisture if they are very juicy).

Nuts (Optional): ... cup chopped pecans or walnuts for crunch.

For the Cheesecake Layer:

Cream Cheese: 450 g (16 oz) full-fat cream cheese, softened to room temperature.

Sugar: $\frac{3}{4}$ cup granulated sugar.

Eggs: 2 large eggs.

Heavy Cream: $\frac{1}{2}$ cup for a silky texture.

Vanilla: 1 tsp vanilla extract.

Cornstarch: 1 tbsp (this helps prevent cracking and gives a clean slice).

For the Topping:

Cream Cheese: 115 g (4 oz) softened.

Powdered Sugar: 2-3 tbsp.

Cream: 2-3 tbsp to reach drizzling or spreading consistency.

Garnish: Extra chopped pecans.

Swaps and Notes:

The Nut Factor: If you aren't a fan of nuts, feel free to leave them out of the batter. If you love them, try toasting the pecans before adding them to the topping for an extra flavor boost.

Spice it Up: If you like a more "aggressive" spice profile, add a pinch of ground ginger and nutmeg to the cake layer.

Shortcut Tips: If you are in a rush and looking for a simpler baking project, you might enjoy these cake mix cookies, but for a special occasion, this cheesecake is worth the effort.

Step-by-Step Instructions:

Prep the Oven and Pan: Heat your oven to 160°C / 325°F. Line the bottom of an 8-inch springform pan with parchment paper and grease the sides well.

Mix the Carrot Cake: In a small bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon. In a larger bowl, beat the 2 eggs with the white and brown sugars, oil, and vanilla until smooth. Fold in the dry ingredients, followed by the carrots and nuts. Spread this evenly into the bottom of your prepared pan.

Prepare the Cheesecake Batter: In a clean bowl, beat the softened cream cheese and sugar until completely smooth and lump-free. Add the eggs one at a time, followed by the heavy cream, vanilla, and cornstarch. Do not overmix; you want to avoid incorporating too much air.

The Pour: Carefully pour the cheesecake batter over the raw carrot cake batter. Use a spatula to smooth the top.

The Water Bath: Place the springform pan inside a larger baking dish filled with about an inch of hot water. This "bain-marie" ensures the cheesecake doesn't crack.

Bake: Bake for 60-70 minutes. The edges should be set, but the center should still have a slight jiggle.

The Slow Cool: Turn off the oven and crack the door open. Let the cake sit inside for 1 hour. This prevents the cheesecake from sinking. Afterwards, move it to the counter to cool completely, then refrigerate for at least 4 hours(overnight is best).

Finish and Serve: Whisk the topping ingredients together and spread over the chilled cake. Garnish with pecans and slice with a warm, damp knife.

DIRECTIONS

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together and spread over the chilled cake. Garnish with pecans and slice with a warm, damp knife.

9. **Tips for Success: Room Temperature is Key:** Ensure your cream cheese and eggs are at room temperature. This prevents a lumpy cheesecake batter.
10. **Don't : Rush the Chill:** Cheesecake needs time to set its molecular structure. If you cut it too early, the texture will be mousse-like rather than dense and creamy.
11. **Grate : Your Own Carrots:** Avoid the pre-shredded bagged carrots from the grocery store; they are often too dry and woody for a delicate cake.
12. **Serving Suggestions and Pairings:** This dessert is rich, so a small slice goes a long way. I love serving this with a dollop of extra whipped cream or a side of vanilla bean ice cream. For a festive gathering, it pairs beautifully with other seasonal favorites like these easy pumpkin spice muffins.
13. **If you are looking for more make-ahead options for a party spread, consider adding these pecan pie bars to your menu.**
14. **Nutritional Information (Per Serving):** Based on 12 servings
15. **Calories:** 410 kcal
16. **Total : Fat:** 28g
17. **Carbohydrates:** 35g
18. **Protein:** 6g
19. **Sugar:** 24g
20. **Storage and Leftover Tips: Refrigeration:** Store any leftovers in an airtight container in the fridge for up to 5 days.
21. **Freezing:** This cake freezes beautifully! Wrap individual slices in plastic wrap and foil. They will stay fresh for up to 3 months. Thaw in the fridge overnight before eating.
22. **More Recipes You Will Love:** If you enjoyed this layered masterpiece, check out these other crowd-pleasers from the Chefmaniac kitchen:
23. **How : This Unicorn Poke Cake Became My Favorite Party Trick**
24. **The : Best Peanut Butter Brownies I've Ever Made**
25. **Final Thoughts:** This Carrot Cake Cheesecake is more than just a dessert; it's a centerpiece. The warmth of the spices and the luxury of the cream cheese make it an unforgettable treat. I'd love to hear how yours turned out! Did you add raisins? Extra nuts? Leave a comment below and let me know! Don't forget to follow us for more decadent recipes and kitchen tips. Happy baking!

SWAPS & NOTES

of the cinnamon and carrots paired with the tangy, smooth finish of the cream cheese.

Because we bake them together, the layers meld slightly at the seam, ensuring every forkful has the perfect ratio of cake to cream.

It's elegant enough for a formal dinner party but comforting enough to enjoy with a simple cup of coffee.

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

Original recipe: <https://chefmaniac.com/easy-layered-carrot-cake-cheesecake-recipe-with-cream-cheese-frosting/>