

The Best Carrot Cheesecake Cake with Creamy Swirls

If you love carrot cake and cheesecake, this dessert is your dream come true.



OVEN
350°F

TIME
55 min

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INGREDIENTS

For the Cheesecake Carrot Swirl:

- 1 (16 oz) package cream cheese, softened
 - $\frac{1}{2}$ cup granulated sugar
 - $\frac{1}{4}$ cup light brown sugar, packed
 - 1 large egg
 - 1 teaspoon vanilla extract
 - $\frac{1}{2}$ cup all-purpose flour
 - $\frac{1}{4}$ teaspoon ground cinnamon
 - $\frac{1}{4}$ teaspoon ground nutmeg
 - $\frac{1}{4}$ teaspoon salt
 - 1 cup shredded carrots
 - $\frac{1}{2}$ cup chopped walnuts (optional)
- For the Cake Base:
- 1 (15.25 oz) box yellow cake mix
 - $\frac{1}{2}$ cup vegetable oil
 - 2 large eggs
 - $\frac{1}{2}$ cup buttermilk

DIRECTIONS

- 1.** Prep the Pan: Preheat oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan.
- 2.** Make the Cheesecake Mixture: In a large bowl, beat cream cheese, granulated sugar, and brown sugar until smooth. Add egg and vanilla extract and mix until creamy.
- 3.** In a separate bowl, whisk flour, cinnamon, nutmeg, and salt. Gradually mix into the cream cheese mixture. Fold in shredded carrots and walnuts.
- 4.** Prepare the Cake Batter: In another bowl, combine cake mix, vegetable oil, and eggs. Add buttermilk and mix until just combined.
- 5.** Assemble: Pour cake batter into the prepared pan. Spoon the carrot cheesecake mixture evenly over the top. Use a knife to gently swirl the layers together - don't overmix.
- 6.** Bake: Bake for 45-55 minutes, or until the center is just set and a toothpick inserted near the middle comes out mostly clean.
- 7.** Chill: Cool completely at room temperature, then refrigerate for at least 4 hours (or overnight) before slicing. This step is crucial for clean slices and full flavor.

SWAPS & NOTES

& Swaps Walnuts: Optional but add wonderful crunch.

Buttermilk substitute: $\frac{1}{2}$ cup milk + $\frac{1}{4}$ tablespoon vinegar or lemon juice.

Extra spice: Add a pinch of cloves or ginger for deeper warmth.

From scratch option: Swap the cake mix for your favorite homemade yellow cake base.

TIPS FOR SUCCESS

Make sure cream cheese is fully softened to avoid lumps.

Don't over-swirl - distinct layers make it visually stunning.

Chill thoroughly before serving for best texture.

Use freshly shredded carrots for optimal moisture.

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

Original recipe: <https://chefmaniac.com/the-best-carrot-cheesecake-cake-with-creamy-swirls/>