

CARROT CAKE LOAF



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program Online

Location:

View all programs at the [Canada Agriculture and Food Museum](#)

This carrot cake loaf is moist and flavourful, with a delightful hint of spice and sweetness.

Ingredients

- 2 cups (375 mL) all-purpose flour
- 2 tsp (10 mL) baking powder
- $\frac{3}{4}$ tsp (3.7 mL) baking soda
- 1 $\frac{1}{2}$ tsp (7.5 mL) ground cinnamon
- $\frac{1}{4}$ tsp (1 mL) ground cloves
- $\frac{1}{2}$ tsp (2.5 mL) salt
- $\frac{1}{2}$ cup (125 mL) canola oil
- $\frac{3}{4}$ cup (175 mL) brown sugar
- $\frac{1}{4}$ cup (60 mL) granulated sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- $\frac{1}{2}$ cup (120 mL) plain Greek yogurt
- 2 cups (500 mL) grated carrot, about two large carrots

For the cream cheese frosting:

CARROT CAKE LOAF | 2

- ½ cup (120 ml) cream cheese
- ¼ cup (60 ml) butter
- 2 cups (500 ml) icing sugar
- 1 tsp (5 ml) pure vanilla extract

Preparation

1. Preheat oven to 350°F (180°C).
2. Spray a 23 x 13 cm (9 x 5 inch) loaf pan with non-stick cooking spray. Line your baking pan with parchment paper, leaving an overhang on the sides and spray again; set aside.
3. In a medium bowl, combine the all-purpose flour, baking powder, baking soda, ground cinnamon, ground cloves, and salt; set aside.
4. In a separate large bowl, mix together the oil and sugars using a whisk or a handheld mixer.
5. Whisk in the eggs, and blend until smooth.
6. Add the vanilla extract and Greek yogurt. Stir until well combined.
7. Add the dry ingredients to the wet mixture. Stir gently, until just combined and the flour disappears.
8. Fold the grated carrot into the batter and stir just until combined, without overmixing.
9. Scoop the batter into the prepared loaf pan and spread it out evenly.
10. Bake for 50 to 60 minutes, or until the top of the loaf is golden brown and an inserted toothpick comes out clean.
11. Allow the loaf to cool in the pan for 15 minutes before removing and frosting.

To make the frosting:

1. In a medium bowl, beat the cream cheese, butter, icing sugar, and vanilla extract together using a hand-held mixer until smooth and creamy.
2. Frost the loaf, serve, and enjoy!

Notes:

Leftover loaf can be stored in an airtight container on the counter for up to three days, or one week in the refrigerator.