

## CARROT CAKE LOAF with MAPLE CREAM CHEESE GLAZE

*Pain de Carotte Givré au Fromage à la Crème et au Sirop d'Érable*

**Prep Time:** 20 minutes

**Cook Bake Time:** 55-65 minutes

**Yield:** 8-10 slices

**Source:** The Gilded Table – September Edition

### Recipe Description

A moist, spiced carrot loaf, rich with walnuts and golden raisins, finished with a silky maple cream cheese glaze. Perfect for brisk September mornings or as a teatime centerpiece.



### Ingredients

- **For the loaf:**

- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground ginger
- 2 large eggs
- ½ cup vegetable oil
- ½ cup light brown sugar, packed
- ¼ cup granulated sugar
- 1 tsp vanilla extract

- 1 ½ cups finely grated carrots
- ½ cup chopped walnuts
- ½ cup golden raisins (optional)

- **For the glaze:**

- 4 oz cream cheese, softened
- 2 tbsp unsalted butter, softened
- 1 ½ cups powdered sugar
- 2 tbsp pure maple syrup
- ½ tsp vanilla extract
- 1-2 tbsp milk, as needed for consistency



## Directions

1. **Preheat oven:** 350°F (175°C). Grease and line a 9×5-inch loaf pan with parchment paper.
2. **Mix dry ingredients:** In a medium bowl, whisk flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger. Set aside.
3. **Mix wet ingredients:** In a large bowl, whisk eggs, oil, brown sugar, granulated sugar, and vanilla until smooth.
4. **Combine:** Add dry ingredients to wet and stir until just combined. Fold in carrots, walnuts, and raisins (if using).
5. **Bake:** Pour into prepared pan. Bake 55–65 minutes, or until a toothpick inserted in the center comes out clean. Cool completely before glazing.
6. **Make glaze:** Beat cream cheese and butter until smooth. Add powdered sugar, maple syrup, and vanilla, beating until creamy. Thin with milk as needed for a pourable consistency.
7. **Glaze:** Drizzle glaze generously over cooled loaf.



## 1. Notes 🍁 🍂

- For extra flavor, toast the walnuts before adding.
- Swap golden raisins for dried cranberries for a more autumnal twist.
- Glaze can be made ahead and stored in the fridge—bring to room temperature before drizzling.

