

## Carrot Cake Cheesecake

Yield: 6 - 8 servings

*For the cheesecake:*

16 ounces cream cheese, at room temperature  
3/4 cup sugar  
2 1/2 teaspoons vanilla extract  
1 tablespoon flour  
3 eggs

*For the carrot cake:*

3/4 cup veggie oil  
1 cup sugar  
2 eggs  
1 1/2 teaspoon vanilla extract  
1 cup flour  
1 teaspoon baking soda  
1 1/2 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ginger  
8 oz can crushed pineapple, packed in 100% juice, drained well, reserve juice  
1 cup grated carrots  
1/2 cup shredded coconut  
1/2 cup chopped walnuts

*For the Pineapple Cream Cheese Frosting:*

2 ounces cream cheese, softened  
1 tablespoon butter, softened  
1 3/4 cup confectioners' sugar  
1 teaspoon vanilla extract  
1 tablespoon reserved pineapple juice

Preheat oven to 350°F and grease a 9- or 9 1/2- inch springform pan.

For the cheesecake batter, in a large bowl of a stand mixer fitted with the whisk attachment, beat the cream cheese and sugar until smooth. Mix in the flour, eggs and vanilla until fully incorporated and no lumps remain. Set aside.

To prepare the carrot cake batter, combine the oil, sugar, eggs and vanilla in a large bowl. In a separate bowl, sift together the flour, baking soda and spices. Stir into the egg mixture and mix well. Add the pineapple, carrots, coconut and walnuts. Stir until just combined.

To assemble the cheesecake, pour 1 1/2 cups of the carrot cake batter over the bottom of the prepared pan. Drop spoonfuls of the cream cheese batter over the bottom layer of carrot cake, using up 1/4 of the batter and reserving the rest for the

top layer. Top with large spoonfuls of remaining carrot cake batter. Repeat with remaining cream cheese batter, spreading evenly with a knife.

Bake for 50 to 65 minutes or until cake is set and cooked through. Cool completely, then cover and refrigerate. When the cake is cold, prepare the Pineapple Cream Cheese frosting.

Pineapple Cream Cheese Frosting:

Using an electric mixer, combine the cream cheese, butter, sugar, vanilla and pineapple juice. Beat until smooth. Add additional juice or sugar to desired spreading consistency. Frost the top of the cheesecake. Refrigerate 3 to 4 hours before serving.

Source: [CD Kitchen](#)