

# Easter Carrot Cake Bread

## Ingredients:

### Bread:

1 cup walnuts, roughly chopped (optional)  
1 cup flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 1/2 teaspoons cinnamon  
1/8 teaspoon salt  
1/2 cup vegetable oil  
1 cup sugar  
2 eggs  
1 teaspoon vanilla  
2 cups grated carrots, firmly packed  
1/2 cup raisins (optional)

### Icing:

4 ounces cream cheese, at room temperature  
2 tablespoons butter, at room temperature  
1 teaspoon vanilla  
1 1/2 cups powdered sugar

### Decoration:

Colorful sanding sugar or sprinkles (optional)

### Directions:

Roughly chop enough walnuts to make 1 cup. Set aside.

In a bowl, add flour, baking soda, baking powder, cinnamon and salt.

Whisk together. Set aside.

Lightly spray a 9 x 5 loaf pan with non-stick cooking spray and then line the pan with parchment paper. Set aside.

Preheat oven to 350 degrees.

In a mixing bowl, add vegetable oil and sugar.

Beat together well.

Then add eggs and 1 tsp vanilla.

Beat together.

Grate enough carrots to make 2 cups, firmly packed.

Add your grated carrots, chopped walnuts and raisins.

Stir together until combined.



Add flour mixture and stir together.

Pour the mixture into your prepared pan and spread it out evenly.

Bake in the oven for about 45 minutes or until a toothpick inserted in the center comes out clean.

Remove from oven and let bread cool in the pan for 10 to 15 minutes.

Then remove the bread from the pan and let it cool completely.

To make the cream cheese icing, add cream cheese, butter and 1 tsp vanilla in a mixing bowl.

Beat together.

Add powdered sugar and beat together until creamy.

Once your bread is completely cool, evenly ice the bread.

Add colorful sanding sugar or sprinkles on top, if you like.

Be sure to store this in the refrigerator.

*Amy Lynn's Kitchen*

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