

# Cream Cheese Stuffed Carrot Cake with Orange Glaze by Lynn's Recipes

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Lynn demonstrates how to make an elegant version of Carrot Cake, Cream Cheese Stuffed Carrot Cake with Orange Glaze. This would be perfect to serve anytime for dessert, but would be especially nice at a dinner party. Adapted from [carlsbadcravings.com](http://carlsbadcravings.com).

## Ingredients

### Cake:

- 2-1/2 cups peeled and grated carrots

### Dry Ingredients:

- 2 cups all purpose flour
- 1-1/2 cups granulated sugar
- 1/2 cup light brown sugar, packed
- 1 cup pecans, finely chopped
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 Tablespoon + 1 teaspoon ground cinnamon
- 1/2 teaspoon allspice
- 1/4 teaspoon ground nutmeg

### Wet Ingredients:

- 4 large eggs
- 3/4 cup vegetable oil

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- 1/2 cup vanilla Greek yogurt (full fat)
- 1 teaspoon vanilla extract
- 2 teaspoons orange extract

## Cream Cheese Filling:

- 8 oz. cream cheese, softened
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon lemon juice
- 1/2 teaspoon vanilla extract
- 3 Tablespoons all purpose flour

## Orange Cream Cheese Glaze:

- 4 oz. cream cheese, softened
- 2 Tablespoons butter, softened
- 2 Tablespoons orange juice
- 2 teaspoons lemon juice
- 1 teaspoon orange extract
- 1/2 teaspoon vanilla extract
- 2 cups powdered sugar

## Optional Garnishes:

- Roasted pecans, roughly chopped
- Orange zest

Preheat oven to 350°. Butter and flour a 10" bundt cake pan (or use nonstick-spray with flour in it. Set aside.

## Cream Cheese Filling:

Beat cream cheese and sugar until light and creamy. Beat in remaining filling ingredients until smooth. Set aside.

In a large bowl, mix all of the dry ingredients together. In a separate bowl gently whisk eggs then stir in remaining wet ingredients, just until combined. Don't over mix.

Stir wet ingredients into dry ingredients just until moistened, then stir in carrots until evenly combined.

Spoon 3 cups of the batter into the prepared Bundt cake pan. Spoon cream cheese filling over batter and gently smooth, but do not touch the sides of the pan. Top with the remaining batter.

Bake at 350° for 45 minutes, cover with foil then reduce heat to 325° and bake an additional 25-30 minutes or until toothpick inserted near the center comes out clean. Cool in the pan for 10 minutes then transfer to a cooling rack to cool completely.

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To make the orange cream cheese glaze using an electric mixer, cream together all of the glaze ingredients, except the powdered sugar, on medium speed for 1-2 minutes or until completely smooth.

Add sifted powdered sugar and beat until very smooth, scraping down sides as needed. Place the frosting in the refrigerator for 5-10 minutes before using.

When the cake has cooled, drizzle glaze over the cake. Garnish as desired.

Store in the refrigerator for up to 7 days.

\*[Link to Kitchen Aid Hand Held Mixer](#)

\*Affiliate Link

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