

Carrot Cake Cream Cheese Bars

Makes 12 servings

Ingredients:

- 1 cup flour
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup vegetable oil
- 2 large eggs
- 1 cup finely grated carrots

Cream cheese swirl:

- 4 ounces cream cheese, room temperature
- 1/4 cup sugar
- 1 egg yolk



Directions

1. Preheat oven to 350°F. Line an 8x8-inch pan.
2. Mix flour, sugar, cinnamon, baking soda, and salt.
3. Stir in oil, eggs, and carrots until smooth.
4. Beat cream cheese, sugar, and egg yolk in a small bowl.
5. Spread batter in pan and spoon cream cheese mixture on top. Swirl gently.
6. Bake 30–35 minutes. Cool completely before cutting.

Fun Food Fact

Carrots add natural moisture to baked goods, helping cake-style bars stay soft and tender. They also bring a mild sweetness and a boost of vitamins like vitamin A.