

Treasure Barrel

Carrot Cake Cheesecake Recipe

40 min Prep time	**50 min** Cook time	**1 h 30 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 1 cup graham cracker crumbs
- [ ] 1/4 cup unsalted butter, melted
- [ ] 1/3 cup granulated sugar

For the Filling

- [ ] 16 oz cream cheese, softened
- [ ] 1 cup powdered sugar
- [ ] 1/4 cup sour cream
- [ ] 1/4 cup heavy cream
- [ ] 2 large eggs
- [ ] 1 cup shredded carrots (about 2 medium carrots)
- [ ] 2 tsp ground cinnamon
- [ ] 1 tsp ground nutmeg
- [ ] 1 tsp ground ginger
- [ ] 1 tsp vanilla extract
- [ ] 1/4 cup all--purpose flour
- [ ] 1/2 cup chopped walnuts (optional)
- [ ] 1 tbsp orange zest (optional)

Instructions

1. First things first, let's get the oven warming up to 325°F (165°C). While that's heating, go ahead and line the bottom of your 9-inch springform pan with a bit of parchment paper so nothing sticks.

2. In a bowl, just stir together your 1 cup graham cracker crumbs, 1/4 cup unsalted butter, melted, and 1/3 cup granulated sugar. Press that mixture firmly into the bottom of the pan to make a nice, sturdy crust. Pop it in the fridge to chill for about 15 minutes.

3. Now for the good part. In a large mixing bowl, beat your 16 oz cream cheese, softened, until it's completely smooth. Then, add in the 1 cup powdered sugar, 1/4 cup sour cream, 1/4 cup heavy cream, and 1 tsp vanilla extract; beat it all together until it feels light and fluffy.

4. Add your 2 large eggs one at a time. I mean, really take your time here—mix well after each egg so the batter doesn't curdle. We want it silky.

5. Stir in the 1 cup shredded carrots (about 2 medium carrots), 2 tsp ground cinnamon, 1 tsp ground nutmeg, 1 tsp ground ginger, 1 tbsp orange zest (optional), 1/4 cup all--purpose flour, and 1/2 cup chopped walnuts (optional) until everything is evenly distributed.

6. Pour that lovely filling over your chilled crust. Give the pan a few gentle taps on the counter; it just helps release those stubborn little air bubbles.

7. Bake it in the preheated oven for 50 minutes. You'll know it's ready when the edges are set but the center still has a slight, gentle jiggle. Let it cool on the counter for 15 minutes.

8. Wrap the cheesecake loosely in foil. Now comes the hard part: refrigerate it for at least 4 hours, though honestly, overnight is much better to let it set completely.

9. Run a knife carefully around the inside edge of the pan before releasing the sides. When you're ready to slice, use a warm, damp knife for those clean, pretty edges.

10. Arrange your slices on a platter. You can add some toasted walnuts or little carrot curls if you're feeling fancy. Serve it chilled or slightly warmed, whichever you prefer.

Nutrition per serving

410 kcal	7 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- The center should have a slight jiggle when you remove it from the oven; it will firm up as it cools.
- Refrigerating overnight is highly recommended for the best texture and flavor.
- Tapping the pan on the counter is a simple but effective way to ensure a smooth interior.