

## Cream Cheese Stuffed Carrot Cake with Orange Glaze

### Dry Ingredients:

2 ½ cups peeled and grated carrots	2 teaspoons salt
2 cups all-purpose flour	1 T. + 1 teaspoon ground cinnamon
1 ½ cups granulated sugar, packed	½ teaspoon allspice
1 cup pecans, finely chopped	¼ teaspoon ground nutmeg

### Wet Ingredients:

4 large eggs

¾ cup vegetable oil

1 cup vanilla Greek yogurt

1 teaspoon vanilla extract

2 teaspoons orange extract (or juice of fresh orange)

### Cream Cheese Filling:

8 ounces full fat cream cheese, softened	1 teaspoon lemon juice
½ cup granulated sugar	½ teaspoon vanilla extract
1 large egg	2 cups powdered sugar, sifted

### Orange Cream Cheese Glaze:

4 ounces cream cheese, softened

2 T. butter, softened

3 T. orange juice  
2 teaspoons lemon juice (or juice from fresh orange)  
½ teaspoon vanilla extract  
2 cups powdered sugar, sifted

Instructions:

1. Preheat oven to 350 degrees. Butter and flour a 10-inch bundt cake pan (or use nonstick-spray with flour in it). Set aside.
2. To make the Cream Cheese Filling, beat the cream cheese and sugar until light and creamy. Beat in remaining filling ingredients until smooth. Set aside.
3. In a large bowl, mix all the dry ingredients together except carrots. In a separate bowl, gently whisk eggs and then stir in remaining wet ingredients just until combined. Do not overmix.
4. Stir wet ingredients into dry ingredients just until moistened, then stir in 2 ½ cups of grated carrots until evenly combined.
5. Spoon 3 cups batter into prepared bundt cake pan. Spoon cream cheese filling over batter and gently smooth, but do not touch the sides of the pan. Top with remaining batter.
6. Bake at 350 degrees for 45 minutes, cover with foil then reduce heat to 325 degrees 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.
7. To make the orange cream cheese glaze, using an electric mixer, cream together all the glaze ingredients EXCEPT the powdered sugar on medium speed for 1-2 minutes or until

completely smooth. Add sifted powdered sugar. Place the frosting in the refrigerator for 5 to 10 minutes before using.

8. When cake has cooled, drizzle glaze over cake or individual servings, whisking in additional orange juice/milk if glaze has become too thick upon standing.
9. Store in the refrigerator for up to 7 days.

Optional Decorative Garnished: roasted pecans, roughly chopped and orange zest.

Servings: 12-14

Prep Time: 20 minutes

Cook Time: 1 hr. 20 minutes