# Carrot Cheesecake by Lynn's Recipes



Lynn demonstrates how to make a Carrot Cheesecake, kind of like the Cheesecake Factory. Three different layers make this cheesecake a really delicious dessert. From Cheryl Culver via Pinterest.

## Ingredients:
## Cheesecake Ingredients:

- 16 ounces cream cheese, room temperature
- ¾ cup granulated sugar
- 1 Tablespoon flour
- 3 eggs, room temperature
- 1 teaspoon vanilla extract

## Carrot Cake Ingredients:

- ¾ cup vegetable oil
- 1 cup granulated sugar
- 2 eggs, room temperature
- 1 teaspoon vanilla extract
- 1 cup all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 pinch (about 1/8 teaspoon) salt
- 8-1/2 ounce can of crushed pineapple, well drained and reserve the juice
- 1 cup carrots, grated
- ½ cup flaked coconut

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- ½ cup walnuts

**Pineapple Cream Cheese Frosting Ingredients:**

- 2 ounces cream cheese, room temperature
- 1 Tablespoon butter, softened
- 1-3/4 cups powdered sugar, sifted
- ½ teaspoon vanilla extract
- 1 Tablespoon pineapple juice, reserved from drained pineapple
- 1 pinch salt, (about 1/8 teaspoon)

Spray a 9" spring form pan with cooking spray and set aside.

Preheat oven to 350°.

In a large bowl, beat together 2 packages of cream cheese and ¾ cup sugar until smooth.  Beat in 1 Tablespoon flour, 3 eggs and 2 teaspoons vanilla until smooth.  Set aside.

For the carrot cake:  In a large bowl, beat the oil, 1 cup sugar, 2 eggs and 1 teaspoon vanilla until well blended.  With a spoon stir in the 1 cup flour, baking soda, cinnamon and pinch of salt.  Mix well.  Stir in drained pineapple, carrots, coconut and walnuts.

Spread 1-1/2 cups carrot cake batter over bottom of the prepared pan.  Drop large spoonfuls  of cream cheese batter over the carrot cake batter.  Top with large spoonfuls of remaining carrot cake batter.  Repeat with the remaining cream cheese batter, spreading evenly with a knife. (Do not marble with the knife.)

Bake in preheated 350° oven 50-65 minutes, or until the cake is set and cooked through.  Cool to room temperature and then refrigerate.  When the cake is cold, prepare the frosting.

For the frosting:  Combine 2 ounces of cream cheese, butter, powdered sugar, ½ teaspoon vanilla,  1 Tablespoon of the reserved pineapple juice, and dash of salt.  Beat until smooth and of spreading consistency.  Frost top of cheesecake.  Refrigerate 3-4 hours before serving.

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Lynn's Recipes: September 2013
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