



PREP: 15
minutes
COOK: 35
minutes
SERVES: 12-16

Carrot Cake Cheesecake Bars

These bars combine two of our favourite cakes in one: deliciously moist and lightly spiced carrot cake swirled with rich and creamy cheesecake

Ingredients

Carrot Cake Blondie

- 2 tsp Queen Natural Vanilla Extract
- 120g unsalted butter, melted
- 1 cup (220g) brown sugar, firmly packed
- 1 large egg
- 1 cup (150g) plain flour
- 1 tsp ground cinnamon
- ½ tsp baking powder
- ¼ tsp salt
- 1 cup peeled & shredded carrot (about 2 medium carrots)

Method - Carrot Cake Blondie

STEP 1

Preheat oven to 150C (fan forced). Grease and line a brownie tin or 20cm square tin with baking paper.

STEP 2

In a medium bowl, combine butter, sugar, Vanilla Extract and egg, mixing to combine. Add flour, cinnamon, baking powder and salt. Mix until just combined, then fold through carrots. Set aside.

Method - Cheesecake Swirl

STEP 1

In a medium bowl, whisk together cream cheese, sugar, egg and Vanilla Bean Paste until smooth and creamy.

STEP 2

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Ingredients

Cheesecake Swirl

1 tsp Queen Organic Vanilla Bean Paste

100g cream cheese, room temperature

¼ cup (55g) sugar

1 large egg

Method - Cheesecake Swirl

Spread half the carrot batter into the prepared tin. Then, take half the cheesecake batter and dollop spoonful's over the carrot batter. Dollop over remaining carrot batter, then cheesecake batter. Using a knife or skewer, swirl mixture in the tin, being careful not to overmix.

STEP 3

Bake for 35 minutes. Allow cooling completely before placing into the refrigerator for 2 hours before cutting into pieces.

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