

Cream Cheese Glazed Carrot Bundt Cake

Introduction

The Cream Cheese Glazed Carrot Bundt Cake brings together all the cozy flavors of a classic carrot cake with the elegance of a bundt pan presentation. Moist, fragrant, and beautifully glazed, this cake is a balance of sweet and tangy. Each slice reveals specks of carrot and spice, topped with a creamy glaze that melts over every ridge. Whether for Easter brunch, fall gatherings, or weekend baking, this recipe promises rich flavor, soft texture, and bakery-quality beauty made right at home.

Why You'll Love This Cake

A Timeless Favorite

Carrot cake has always been a classic, but the bundt shape gives it a fresh and modern twist. The ridged pan creates a sculpted look that makes frosting optional—though the tangy cream cheese glaze turns it into something special. Moist from oil and carrots, rich with spice, and balanced with tang, this cake captures everything people love about homemade baking.

A Cake That Feels Gourmet Yet Simple

Don't let the appearance fool you—this recipe is straightforward. It uses everyday ingredients but delivers a professional finish. Mixing, baking, and glazing follow simple steps, and the result is impressive enough for guests. If you enjoy caramel and nut flavors, the [Upside Down Pecan Bundt Cake](#) is another delicious, easy dessert to try next.

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- Author: [Aaron recipes](#)
- Total Time: [1 hr 10 mins](#)
- Yield: [12 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

A moist and spiced Cream Cheese Glazed Carrot Bundt Cake topped with a silky cream cheese glaze and crunchy pecans. Simple, elegant, and perfect for any occasion.

Ingredients

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Scale

For the Cake:

- ☐ 2¼ cups (270 g) all-purpose flour
- ☐ 2 teaspoons baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1½ teaspoons ground cinnamon
- ☐ 1 teaspoon ground ginger
- ☐ ¼ teaspoon nutmeg
- ☐ ¼ teaspoon ground cloves
- ☐ ½ teaspoon salt
- ☐ ¾ cup (180 ml) olive or vegetable oil
- ☐ 1½ cups (300 g) light brown sugar
- ☐ ½ cup (100 g) granulated sugar
- ☐ 4 large eggs, room temperature
- ☐ ½ cup (120 ml) unsweetened applesauce
- ☐ 3 cups (300 g) finely grated carrots
- ☐ 1 cup chopped pecans or walnuts (optional)

For the Cream Cheese Glaze:

- ☐ 6 oz cream cheese, room temperature

- ☐ ¾ cup (80 ml) heavy cream
 - ☐ 1 teaspoon vanilla extract
 - ☐ ¼ teaspoon salt
 - ☐ 2½ cups (300 g) powdered sugar
 - ☐ ½ cup chopped pecans or walnuts for topping (optional)
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (177°C). Grease and flour a 10-inch bundt pan.
2. Whisk flour, baking powder, baking soda, salt, and spices together.
3. In another bowl, mix oil, brown sugar, granulated sugar, eggs, applesauce, and vanilla until smooth.
4. Add grated carrots and stir to combine.
5. Fold dry ingredients into wet mixture just until incorporated.
6. Pour batter evenly into the prepared bundt pan and smooth the top.
7. Bake 45–55 minutes, or until a toothpick inserted into the center comes out clean.
8. Cool 10 minutes in the pan, then invert onto a rack and cool completely.
9. Beat cream cheese until smooth. Add powdered sugar, cream, vanilla, and salt. Mix until creamy.
10. Drizzle glaze over the cooled cake and top with chopped nuts. Chill briefly to set before slicing.

Notes

Store glazed cake covered in the refrigerator for up to 5 days.

Freeze unfrosted cake up to 2 months, thaw overnight before glazing.

Add orange zest or crushed pineapple for a flavor twist.

- Prep Time: 20 mins
- Cook Time: 50 mins
- Category: Dessert, Holiday

- Method: **Baking**
- Cuisine: **American**

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 440
- **Sugar:** 39g
- **Sodium:** 260mg
- **Fat:** 23g
- **Saturated Fat:** 9g
- **Unsaturated Fat:** 13g
- **Trans Fat:** 0g
- **Carbohydrates:** 52g
- **Fiber:** 2g
- **Protein:** 6g
- **Cholesterol:** 95mg

Did you make this recipe?

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Selecting Ingredients for Success

The Moisture Builders

Carrots bring moisture and mild sweetness, while applesauce adds lightness and texture. Olive or vegetable oil keeps the crumb tender, unlike butter, which can dry out the cake when refrigerated. Brown sugar deepens the flavor, and eggs provide lift and stability. These ingredients work together to make the cake soft yet sturdy enough to hold the glaze beautifully.

The Flavor Enhancers

Cinnamon, ginger, nutmeg, and cloves create warmth and depth. Vanilla brings balance, while salt sharpens every flavor. Chopped nuts—pecans or walnuts—add subtle crunch. The cream cheese glaze offers a tangy counterpoint that keeps each bite fresh instead of overly sweet.

Preparing the Batter

Whisking and Mixing

Start by whisking together flour, baking powder, baking soda, salt, and spices in a large bowl. In another bowl, combine oil, brown sugar, granulated sugar, eggs, applesauce, and vanilla extract until smooth and glossy. Stir in grated carrots until evenly distributed. Then fold the dry mixture into the wet mixture just until combined. Overmixing can create a dense cake, so stop when the batter looks smooth and unified.

Getting the Pan Ready

Bundt pans are beautiful but require preparation. Grease every ridge thoroughly with butter or nonstick spray, then dust lightly with flour. Shake out any excess. Pour the batter into the pan evenly, smoothing the top with a spatula. Tapping the pan gently on the counter removes air bubbles and helps the batter fill every groove.

Baking and Cooling

Baking to Golden Perfection

Bake at 350°F (177°C) for 45–55 minutes. The cake is done when a toothpick inserted into the center comes out clean and the edges pull slightly from the pan. The kitchen fills with aromas of spice and sweetness as the cake bakes. Check a few minutes early to avoid overbaking—the goal is a moist crumb with a light golden crust.

Cooling Without Cracks

Cool the cake in the pan for 10 minutes before flipping. Set a wire rack or plate on top, invert gently, and tap the base of the pan to release the cake. Let it cool completely before adding the glaze. Rushing this step can cause the glaze to melt instead of drape smoothly.

Making the Cream Cheese Glaze

Mixing a Silky Glaze

Beat cream cheese until soft and creamy. Add powdered sugar, heavy cream, vanilla, and a pinch of salt. Mix until smooth, adjusting with more cream for a thinner glaze or more sugar for a thicker drizzle. The glaze should pour easily but not run off the cake.

Applying the Glaze Beautifully

Place the cooled cake on a rack with parchment underneath. Pour the glaze slowly around the top edge, letting it drip naturally down the sides. Sprinkle chopped pecans or walnuts on top for decoration. The creamy white glaze against the golden brown cake makes this dessert stunning enough for any celebration.

Serving and Presentation

How to Slice and Serve

Use a long, sharp knife for clean cuts. Wipe the blade between slices to keep the glaze pristine. Serve plain for a light dessert, or add whipped cream or a scoop of ice cream for indulgence. This cake looks lovely on a simple white plate that highlights the glaze and color contrast.

Perfect Pairings

Pair your Cream Cheese Glazed Carrot Bundt Cake with coffee, chai tea, or a latte. For a special occasion, serve it with sparkling wine or dessert cider. Its balanced sweetness makes it adaptable,

satisfying dessert lovers without being heavy.

Storage and Freezing

Keeping It Fresh

Because of the cream cheese glaze, store the cake covered in the refrigerator for up to five days. Let slices sit at room temperature for 20 minutes before serving to restore the cake's tender texture. The flavor actually deepens after a day, making it perfect for baking ahead.

Freezing Tips

Freeze unfrosted cake for up to two months, wrapped tightly in plastic and foil. Thaw overnight in the fridge, then glaze before serving. You can also freeze glazed slices individually for quick treats—just let them thaw at room temperature for about 30 minutes.

Troubleshooting and Variations

Avoiding Common Mistakes

If your cake sticks, ensure the pan is greased properly. Use room-temperature ingredients for smoother mixing. Avoid overmixing and overbaking, which can dry out the crumb. If your glaze looks too thin, add more powdered sugar; if too thick, thin with a teaspoon of cream.

Creative Variations

Add orange zest to the glaze for citrus brightness or mix crushed pineapple into the batter for a tropical twist. Swap nuts for shredded coconut or golden raisins for a sweet chew. Mini bundt pans work beautifully too—just reduce baking time to 20–25 minutes for small, individual cakes.

Conclusion

This Cream Cheese Glazed Carrot Bundt Cake brings the perfect balance of spice, sweetness, and tang in one elegant dessert. The tender crumb, rich flavor, and glossy glaze make it irresistible from first glance to final bite. Whether for family gatherings, holidays, or simple moments of indulgence, this cake proves that home baking can be both easy and extraordinary. Once you try it, it's sure to become a year-round favorite.