

# CopyCat The Cheesecake Factory Carrot Cake Cheesecake

## Ingredients

### Cheesecake:

16 ounces cream cheese (at room temperature)  
3/4 cup granulated sugar  
1 tablespoon all-purpose flour  
3 eggs  
1 teaspoon vanilla

### Carrot Cake:

3/4 cup vegetable oil  
1 cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
1 cup all-purpose flour  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1 generous pinch of salt  
1 (8 1/2 ounce) can crushed pineapple, well drained with juice reserved  
1 cup grated carrots  
1/2 cup flaked coconut  
1/2 cup chopped walnuts

### Pineapple Cream Cheese Frosting:

2 ounces cream cheese, softened  
1 tablespoon butter, softened  
1 3/4 cups powdered sugar, sifted  
1/2 teaspoon vanilla  
1 tablespoon reserved pineapple juice  
Dash of salt

## Directions

Preheat oven to 350°F. Grease a 9 or 9 1/2 inch springform pan. Set aside.

In the large bowl of an electric mixer, beat together 2 packages cream cheese and 3/4 cup sugar until smooth. Beat in 1 tablespoon flour, 3 eggs and 1 teaspoons vanilla until smooth. Set aside.

For the carrot cake: in a large bowl, combine oil, 1 cup sugar, 2 eggs and 1 teaspoon vanilla, blending thoroughly. Stir in 1 cup flour, baking soda, cinnamon and pinch of salt, mixing well. Stir in drained pineapple, carrots, coconut and walnuts.

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

Bake for 60 to 65 minutes or until cake is set and cooked through. Cool to room temperature and then refrigerate for several hours or until completely chilled.

When cake is cold, prepare the frosting. In a bowl of an electric mixer, combine 2 ounce cream cheese, butter, powdered sugar, 1/2 teaspoon vanilla, 1 tablespoon reserved pineapple juice and a dash of salt. Beat until smooth and of spreading consistency.

Run a thin knife or metal spatula between the edge of the pan and the cake, then release the springform band. Frost top of cheesecake.

Refrigerate for several more hours before serving. Can be made up to two days ahead.