# Banana Bread Carrot Cake

Makes: 8 servings
Prep Time:  20 minutes  Cook Time:  1 hour
Total Time: 1 hour & 20 minutes

## Ingredients

- 3 medium overly ripe bananas, mashed (about 1 cup mashed)
- 1 cup grated carrots
- 1/4 cup melted coconut oil
- 1/4 cup honey or maple syrup
- 2 eggs
- 2 tsp vanilla extract
- 1 & 1/2 cups whole wheat pastry flour (or all-purpose flour)
- 1 & 1/2 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp kosher salt
- 1 cup chopped walnuts (optional)

### Frosting:
- 2 tbsp salted butter, at room temperature
- 2 ounces cream cheese, at room temperature
- 1 tsp vanilla
- 1/2 tsp cinnamon
- 1-2 cups powdered sugar

## Instructions

Preheat the oven to 350° F. Grease a 9×5 inch bread pan.

In a bowl, stir together the mashed bananas, carrots, coconut oil, honey/maple syrup, eggs, and vanilla until combined. Add the flour, baking soda, cinnamon, and salt, and mix until just combined. Fold in the walnuts if using.

Pour the batter into the prepared pan. Bake for 50-60 minutes or until the center is just set. Remove

and let cool for 30 minutes before frosting.

To make the frosting, in a bowl, beat the butter, cream cheese, vanilla, cinnamon, and a pinch of salt. Mix in the sugar, using it to your taste. Beat until fluffy.  Frost the top of the bread. Slice and enjoy!

*Recipe by Half Baked Harvest*