

Carrot Cake

By Grace Stevens

Cake

- 4 eggs
- 315g brown sugar
- 250ml oil
- 500ml cake flour
- 5ml cinnamon
- 5ml ground ginger
- 3ml ground clove
- 3ml bicarb
- 10ml baking powder
- 400g grated carrot
- 1 grated apple
- 100g raisins
- 75g chopped walnuts

Cream Cheese Buttercream

- 100g full cream Cream Cheese
- 50g butter
- 300g icing sugar
- Zest of 1 orange
- 30ml orange juice

1. Preheat oven to 180°C and prepare 2 x 20cm round cake tins or 1 x 25cm Bundt tin.
2. Cream eggs and sugar together until light
3. Sift dry ingredients and add raisins. Toss in flour to coat.
4. Turn mixer down to low and add oil in a steady stream until completely combined.
5. Add flour a table spoon at a time.
6. Fold in carrots, nuts and apple
7. Pour into prepared tin and bake for 45 minutes or until a cake tester comes out clean. (35mins for 20cm round tin)
8. Remove from tin and allow to cool on a cooling rack.
9. Combine buttercream ingredients and beat well.
10. Spread onto cooled cake and top with nuts or orange zest.



Everyday baking and decorating