

CARROT CAKE

Ingredients

For the Carrot Cake:

225ml Vegetable Oil
200g Plain Flour
1 teaspoon Bicarbonate of Soda
275g Sugar
3 Free Range Eggs, beaten
¼ teaspoon Salt
1¼ teaspoons Cinnamon
260g Carrots, grated
Walnuts, crushed (optional)



For the Icing:

100g Cream Cheese
75g Caster Sugar
50g Butter, softened

For the carrot cake, pre-heat the oven to 180°C/160°C Fan/Gas 4. Grease and line a 18cm springform cake tin with greaseproof paper.

Mix all the ingredients for the carrot cake, except the carrots (and walnuts), together in a bowl until well combined. Stir in the carrots (and walnuts).

Spoon the mixture into the cake tin and bake for 45-50 minutes, or until a skewer inserted into the middle comes out clean. Remove the cake from the oven and set aside to cool for 10 minutes, then carefully remove the cake from the tin (using a knife to loosen the edges) and set aside to cool completely on a cooling rack.

Meanwhile, for the icing, beat the cream cheese, butter and caster sugar together in a bowl until fluffy. Spread the icing over the top of the cake with a palette knife when the cake is completely cool.