



a recipes carrot cake

Ingredients:

- 250g of carrots
- 4 eggs
- 200ml sunflower oil
- 100g of raisins or sultanas
- 50g of walnuts
- 200g of self-raising flour
- 2 tsp of mixed spice
- 1 tsp of bicarbonate of soda
- 1 tsp of fine salt
- 200g of light muscovado sugar

Method:

- Preheat the oven to 180C/350F/Gas mark 4. Grease and line a deep, 20cm/8in round cake tin with baking parchment.
- Break the eggs into a bowl, and lightly mix using the Masha. Add the sunflower oil to the eggs and mix again.
- Using the Slica, grate the carrots into shreds and add this into the eggs mixture.
- In a separate bowl, sift the flour, mixed spice, bicarbonate of soda and salt. Then, add in the sugar.
- Add the wet mixture (eggs, carrots, oil) to the dry ingredients and mix well using the Masha, making sure there are no pockets of flour. Add walnuts and raisins here if desired.
- Spoon the cake batter into the lined tin and bake on the middle shelf of the oven for 1 – 1 hrs, until the cake has risen and is golden-brown all over.
- Remove the cake from the oven and set aside in the tin to cool for 10-15 mins. Then, turn the cake out and leave to cool completely on a wire rack.
- While the cake cools, make the frosting. Place the butter in a large bowl with the caster sugar, and mix using the Masha for 2-3 minutes until light and creamy, then beat in the cream cheese until smooth.
- Place the cake on to a serving plate or cake stand. Use a palette knife, or wide flat bladed knife, to spread the frosting over the top and sides of the cake. Finally, scatter more walnuts on the top. It's now ready to serve.