

# - CARROT Cake -

dessert > Carrot Cake



serves 10 and ready in about 1h

## Shopping LIST:

**300g** wholemeal flour, **2tsp** baking powder, **1tsp** bicarbonate of soda, **1tbsp** mixed spice, **1tsp** grounded nutmeg, **1tsp** grounded ginger, **100g** brown sugar, **120g** grated carrots, **120g** sweet potatoes (peeled and grated), **200g** sultanas. **2** eggs, **125ml** sunflower oil, **4tbsp** maple syrup, juice from **1** orange.

*For Icing:* **400g** cream cheese, **2tbsp** icing sugar, zest from **1** orange.

## Method:

- Heat oven to **160°C** fan. Line a deep **25cm** springform cake tin with baking parchment. Mix together **300g** wholemeal flour, **2tsp** baking powder, **1tsp** bicarbonate of soda, **1tbsp** mixed spice (mix all in a mortar:  $\frac{1}{2}$  cinnamon stick, **1tsp** peppercorn, **1tsp** coriander seeds, **3** cloves), **1tsp** grounded nutmeg, **1tsp** grounded ginger and **100g** brown sugar in a big mixing bowl. Stir in **120g** grated carrots, **120g** peeled and grated sweet potatoes and **200g** sultanas. In a bowl, whisk together **2** eggs, **125ml** sunflower oil, **4tbsp** maple syrup and juice from **1** orange.
- Tip the wet ingredients into the bowl and stir to combine, then scrape into the tin.
- Bake for **25** mins until a skewer poked in comes out clean. Prick all over with a skewer and drizzle over the juice from **1** orange. Cool in the tin.
- Once cool, make the icing. Whisk **400g** cream cheese, **2tbsp** icing sugar, zest from **1** orange and beat to make it smoother. Spread all over the cake, then serve.



"enjoy it!"

AlbertKitchen.com