

# Carrot Cake

## Ingredients

### For the Cake

375g plain flour  
360g light brown sugar  
10g ground cinnamon  
5g salt  
5g baking powder  
5g bicarbonate of soda  
4 large eggs  
330g vegetable oil  
280g peeled grated carrot

### For the Frosting

150g room temperature butter  
150g icing sugar  
300g good quality cream cheese

## Equipment List

x3 8 inch pre lined cake tins  
2 Large bowls  
Scales (or measuring cups)  
Grater  
Sieve  
Spatula or wooden spoon  
Piping bag and nozzle (not essential)  
Large plate



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## Method

### FOR THE CAKE

1. Preheat the oven to **170oc** (fan assisted) or **190oc** for non fan assisted ovens
2. Cream together sugar and eggs until well combined
3. Sieve together dry ingredients and add to egg/sugar mix
4. Add vegetable oil to mix followed by carrots and combine
5. Divide into your 3 tins and bake for 20-25 minutes or until a knife/skewer inserted into the centre comes out clean
6. Allow to cool whilst you follow the steps below for your frosting.

### FOR THE FROSTING

1. Sieve icing sugar into your bowl and add room temperature butter, beat for 5-6 minutes until pale and fluffy
2. Whilst continuing to mix butter and sugar, add the cream cheese in 3 parts – being careful not to over mix as your frosting could separate and look scrambled
3. Set aside until cakes have cooked

### ASSEMBLE

1. Trim your sponges to level them. decorate the top of your sponge also with the cream cheese frosting, you can add walnuts as an optional decoration
2. Sandwich with cream cheese frosting – frost one, place sponge on top, frost the next and place final sponge on top.
3. Decorate the top of your sponge also with the cream cheese frosting, you can add walnuts as an optional decoration or even pipe a coloured carrot for decoration!

Top Tip: Best washed down with a cup of tea from PekoTea