



Best ever Carrot cake

Serves 12 • Prepping time: 40 mins • Cooking time: 1hr 15 mins

Ingredients

225ml sunflower oil, plus extra for greasing

225g light muscovado sugar

4 medium eggs

225g self-raising flour

1 tsp bicarbonate of soda

1 1/2 tsp each mixed spice,
ground cinnamon & ground ginger

150g sultanas

200g carrots, coarsely grated

50g walnuts or pecans chopped

For topping

175g unsalted butter, very soft

1 tsp vanilla extract

275g full-fat cream cheese, at
room temperature

200g icing sugar

Carrot decorations (optional)

Method

1. Preheat oven to 170C/150C Fan/Gas 3. Grease and line the base and sides of a round 20.5cm (8in) cake tin with baking paper. Put the oil, sugar and eggs into a large bowl and whisk together until smooth.
2. Add the flour, soda and spices to the bowl and mix to combine. Stir in the sultanas, carrots and nuts. Scrape mixture into the prepared tin, level and bake for 1hr 5min-1hr 15min or until a skewer inserted into the centre comes out clean. Leave to cool for 5min in tin, then remove from tin and leave to cool completely on a wire rack.
3. To make the icing, in a large bowl beat the butter and vanilla until completely smooth, then add the room-temperature cream cheese and mix to combine. Sift over the icing sugar and mix (carefully at first, as otherwise there will be clouds of icing sugar) until smooth and fluffy.
4. Cut the cooled cake in half horizontally through the middle. Use half the icing to sandwich the halves back together and place cake on a cake stand/plate. Spread remaining icing over top of the cake and lay on the carrot decorations, if using. Serve in slices.
5. Keep any leftovers in the fridge in a sealed container for up to five days.