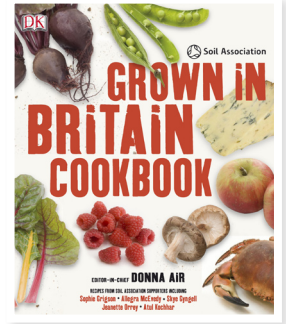




Carrot cake with soft cheese frosting



What you need

serves 12–14

for the cake

- 1 large orange
- 225g (8oz) butter, softened
- 225g (8oz) light soft brown sugar
- 4 large eggs
- 115g (4oz) wholemeal flour
- 85g (3oz) self-raising flour
- 2 tsp baking powder
- 1 tsp ground mixed spice
- 60g (2oz) ground almonds
- 2 large carrots, grated, about
- 300g (10oz)

For the frosting

- 225g (8oz) cream cheese
- Grated zest and juice of 1/2 orange
- 75g (2 1/2oz) icing sugar, sifted

Directions

- Preheat the oven to 180°C (350°F/Gas 4). Grease two 20cm (8in), deep sandwich tins and line the bases with baking parchment.
- Thinly pare the zest of half the orange, cut into thin strips and boil in water for 2 minutes. Drain and set aside. Finely grate the remaining zest and squeeze the juice.
- Cream the butter and sugar together until light and fluffy. Add the eggs and the zest and juice of the orange and whisk in thoroughly. Add the remaining cake ingredients, except the carrots, and beat well with a wooden spoon. Fold in the carrots.
- Spoon the mixture into the prepared tins and level the surface. Bake in the oven for about 35–40 minutes until risen, golden, and just firm to the touch. Cool slightly, then turn out on to a wire rack, remove the paper and leave to cool.
- To make the frosting, mix the cheese with the orange zest and icing sugar. Add enough orange juice so the frosting forms soft peaks. Sandwich the cake together with half the frosting and spread the remainder over the top. Decorate with the reserved strips of orange zest.

Variation

Try this with half carrots and half parsnips for an interesting twist. You can add a handful of chopped walnuts or some raisins to the mix for extra texture and flavour, too. It's also good plain, without the frosting.

Extracted from the **Grown in Britain Cookbook**, published by DK. For further information, please visit www.dk.com

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