

Carrot cake

Serves 12-14



Ingredients (allergens in bold)

- 185g plain flour
- 1 teaspoon bicarbonate of soda
- 1 teaspoon mixed spice
- 200g soft brown sugar
- zest of 1 orange – finely grated
- zest of 1 lemon – finely grated
- 100g **pecan nuts** – chopped (optional)
- 3 medium-sized free-range eggs – beaten
- 200ml sunflower oil
- 450g carrots – finely grated
- 2 large ripe bananas – mashed
- 1 tablespoon icing sugar

Method

1. Heat the oven to 150°C/Gas 3. Grease and line the spring-form tin or lightly grease the silicone mould.
2. Place all the dry ingredients and zests into the mixing bowl.
3. Add the grated carrot, mashed banana, oil and beaten egg. Mix until thoroughly combined.
4. Spoon the mixture into the prepared tin. With the scraper, remove any mixture clinging to the sides of the bowl.
5. Bake the cake for 1¼ hours until firm to the touch. Cool the cake in the tin.
6. When cool, remove the cake from the tin and sieve the icing sugar evenly onto the top of the cake.



Equipment

- teaspoon
- tablespoon
- grater
- chopping board
- sharp knife
- measuring jug
- small bowl
- mixing bowl
- fork
- 24cm spring-form baking tin or silicone mould
- scraper
- sieve

Recipe notes and tips

- Add a topping of mascarpone cheese flavoured with grated orange and a little icing sugar