

Carrot Cake

 Difficult

Serves 10-12

Ingredients

For the cake

175g (6oz) self-raising flour
1 tsp Dr. Oetker Bicarbonate of Soda
1 tsp Dr. Oetker Baking Powder
1 tsp ground cinnamon
½ tsp nutmeg
175g (6oz) caster sugar
3 medium size eggs
150ml (5 fl oz) light olive oil
175g (6oz) carrots – grated
50g (2oz) sultanas
50g (2oz) walnuts - chopped

For the filling

110g (4oz) cream cheese
110g (4oz) butter
450g (1lb) icing sugar
1 tsp Dr. Oetker Natural Vanilla Extract
1 tbsp milk

To decorate

walnut halves

Method

1. Pre-heat the oven to 180°C/350°F/Gas Mark 4 and grease and line a 20cm (8 inch) loose bottomed cake tin.
2. In a large bowl, sieve together the flour, Bicarbonate of Soda, Baking Powder, spices and sugar.
3. Combine the eggs with the oil and add to the dry ingredient. Beat until





smooth.

4. Add the carrots, sultanas and chopped nuts and mix well.
5. Pour into the tin and bake for approx. 55 minutes until firm to the touch.
6. Leave to cool in the tin for 10 minutes then transfer to a wire rack.
7. To make the filling, put the cream cheese and butter into a large bowl and beat until smooth.
8. Add the Natural Vanilla Extract and the milk then gradually beat in the icing sugar.
9. When the cake has cooled completely, cut in half and sandwich together with half the filling. Spread remaining filling on top.
10. Add walnut halves to decorate.

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