



# Gluten Free Nutty Carrot Tray Bake

12 Portions



Easy

up to 45 Min.



## Ingredients:

### For the Cakes:

180 g Gluten Free Plain Flour  
7.5 g Dr. Oetker Baking Powder Sachets  
10 g Ground Cinnamon  
225 g Light Brown Sugar  
100 g Sultanas  
75 g Dried Apricots  
180 g Pecan Nuts , finely chopped  
225 g Sunflower Oil  
180 g Carrots , finely grated  
3 Medium Eggs (beaten)

### To Decorate:

Pecan Halves  
400 g Dr. Oetker Cream Cheese Style Icing

- 1 Preheat the oven to 180°C (160°C Fan, Gas Mark 4) and grease and line an 8 inch square tin.
- 2 Sift the gluten free flour, Baking Powder and cinnamon into a mixing bowl. Stir in the sugar, dried fruit and pecans. Make a well in the centre. Gradually mix in the eggs, Vanilla Paste and oil to form a well blended, thick batter. Stir in the grated carrot.
- 3 Pour the mixture into the prepared cake tin, smooth and bake in the oven for about 40-45 minutes, until risen, firm to the touch and lightly golden. Leave to cool for 10 minutes then turn on to a wire rack to cool completely.
- 4 To decorate, Spread the Cream Cheese Icing over the top of the carrot cake using a palette knife and sprinkle with the pecans. Your carrot cake is now ready to be served!

### Tip from the Test Kitchen

- If preferred, once the cakes have cooled, leave them in an airtight container for 24 hours before you ice them -this will help to develop the flavour and create a richer texture.



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