

Carrot Cake



Recipe By FoodieBook

Ref: 507

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 12

Ingredients & Prep

300 g carrot peeled & grated

250 ml rapeseed oil

250 g self-raising flour

3 eggs large

150 g caster sugar

200 g soft brown sugar

100 g pecan nuts chopped

2 tsp bi-carbonate of soda

1 tsp cinnamon ground

1 tsp vanilla extract

1/2 tsp salt

Buttercream & Topping

250 g cream cheese or Mascarpone

90 g icing sugar

80 g double cream

50 ml maple syrup

50 g pecans coarsely chopped

Method

Step 1 - Pre-heat fan oven to 170°C.

Step 2 - To make the cake, add eggs & sugars to a bowl & beat with an electric hand whisk or in a food mixer for at least 10 mins until pale, then add rapeseed oil & vanilla extract whisk in, in a separate bowl add flour, salt, cinnamon, grated carrot & bi-carb of soda mix all together well then fold into the mixture with silicon spatula with the chopped pecan nuts.

Step 3 - Take a 22 cm loose bottom spring-form cake tin (12 portion recipe), place a round disc of greaseproof paper at the bottom then grease tin with butter, tip in the mixture & bake for 45 mins then test by sticking in a wooden skewer or a cocktail stick, if it comes out clean is done, if not test every 5 mins until cooked all the way through, when done leave to cool then remove from the tin on a rack to allow to go cold.

Step 4 - Make the buttercream by adding the cream in a bowl & beat with an electric hand whisk or in a food mixer whip until firm peaks then add cheese, icing sugar & maple syrup & beat in to combine.

Step 5 - When cake is cold cut in half with a bread knife, spread 5 mm layer with a icing spatula or a kitchen palette knife, replace the top, then cover & spread the top of the cake with buttercream & sprinkle over pecan nut topping & press down into the buttercream to finish.

Suggestion & Tips

Great with a cup of tea or coffee. You can make these into cup cakes if you wish. If you like raisins you can add them in at the same time as the chopped pecans in the batter.