Ultra Moist & Easy Carrot Cake

Preparation time:	75 mins
Serves:	12 people
User Rating:	★★★☆☆

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Categories: Desserts, Vegetarian

Ingredients

1 cup (250ml) vegetable oil

1 ½ cups (330g) firmly packed brown sugar

3 eggs

3 cups (approx. 2 carrots) firmly packed coarsely grated carrot

2 cups (300g) self-raising flour

½ tsp bicarbonate of soda, sifted

1 ½ tsp mixed spice

¾ cup (90g) chopped toasted walnuts

Cream Cheese Frosting

60g butter, softened

150g cream cheese, softened

2 cups (320g) icing sugar

Method

1. Preheat oven to 180°C/160°C (fan-forced). Grease a 22cm square cake pan. Line base and sides with baking paper, extending 3cm over long sides.

2. Using an electric mixer, beat oil, sugar and eggs in a large bowl until thick and creamy. Stir in carrot.

3. Sift flour, bicarbonate of soda, 1 ¼ tsp of the mixed spice together and fold into cake batter along with ½ cup of the walnuts. Pour mixture into prepared pan.

4. Bake for 50-55 minutes or until a skewer inserted in the centre comes out clean. Stand cake in pan for 10 minutes before transferring to a wire rack to cool completely.

Cream Cheese Frosting

1. To make cream cheese frosting, beat butter and cream cheese together in the bowl of an electric mixer until light and fluffy. Gradually beat in icing sugar until smooth.

2. Spread frosting over cold cake. Scatter with remaining nuts and dust with remaining mixed spice. Serve.

Notes

- Walnuts can be replaced with macadamia nuts or pecans.
- This cake will keep for up to 3 days in an airtight container.
- Unfrosted cake can be frozen for up to 3 months.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
159g	2650kJ 633kcal	6.8g	34.3g	7.6g	73.4g	55.5g	355mg	2.3g

All nutrition values are per serve.