

Easy Peasy Carrot Cake with Chocolate Icing

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This carrot cake is made in the blender - it's probably one of the simplest ways to make a cake, ever! It's topped with a chocolate icing, with is unusual for a carrot cake, but very, very delicious!

Ingredients:

400g caster sugar
250ml veg oil
4 eggs
3 carrots, peeled and sliced
300g plain flour
1 tbsp. baking powder

250ml milk
100g chocolate
2 tbsp. runny honey
1 tbsp. butter

Directions:

1. Preheat oven to 180C. Grease and flour a medium cake tin.
2. Combine eggs, sugar, oil and carrots in a blender. Pulse until fully combined and smooth. Sift in the flour and baking powder and pulse for 10 seconds until combined. Tip into the prepared cake tin. Bake for 40 minutes. Cool on a wire rack.
3. Finely chop or grate the chocolate. Place into a saucepan with the milk, honey and butter. Bring to the boil, then lower the heat and cook for another 5 minutes, stirring constantly. Leave to cool then pour over the cake. Leave to set before serving.

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