

Spiced Carrot Cakes with Cream Cheese Icing

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This recipe uses pureed carrots, making for a smoother, softer cake. The cake is spiced with cinnamon, nutmeg and cloves - and the creamy frosting really cuts through all that spice. Perfect for a lunchtime treat.

Ingredients:

250g plain flour
250g boiled and pureed carrots (simply cook carrots til tender, drain and mash or puree with a blender)
225ml veg oil
400g caster sugar
4 eggs
1 tsp. vanilla extract
1/2 tsp. salt
1 1/2 tsp. bicarb of soda
2 tsp. ground cinnamon
1/4 tsp. each ground nutmeg and cloves

450g icing sugar
225g cream cheese
110g butter
1 tbsp. vanilla extract
150g chopped walnuts

Directions:

1. Preheat oven to 180C. Grease and lightly flour two 23cm cake tins.
2. Beat together the sugar and oil until well blended. Add the eggs and carrot puree, along with the vanilla extract. Beat until well combined and smooth. Sift in the flour, salt, bicarb, cinnamon, nutmeg and cloves. Stir until combined. Pour into the two prepared cake tins. Bake for 30 minutes, cool for 10 minutes then turn onto wire racks to cool.
3. Beat the cream cheese and butter together until smooth. Beat in the icing sugar, stir in the vanilla and chopped walnuts and then use to fill and ice the cake.

Author: Laura Young