

Dessert

Toni's Carrot Cake



10 mins



1 hr



Serves 8-10



Ingredients

Medium carrots, peeled and roughly chopped - 3

Sugar - 2 cups

Cinnamon - 2 tsp

Eggs - 4

Vegetable oil - 1 cup

Flour - 2 cups

Baking powder - 2 tsp

Baking soda - 1 tsp

Salt - 1 tsp

Cream cheese icing

Softened cream cheese - 250 g

Softened butter - 50 g

Icing sugar - 500 g

Lemon zest and juice

Method

Step 1

In a food processor blitz carrots until finely chopped. Add sugar, cinnamon, eggs and oil, and mix again until blended.

Step 2

Add flour, baking powder, baking soda and salt, and mix altogether to blend.

Step 3

Pour into a 26cm lined and greased cake tin and bake at 150C for an hour or until cooked. Let the cake rest in the tin for 20 mins before turning upside down onto a rack to cool completely.

Step 4

To make the cream cheese icing, blend the cream cheese, butter, icing sugar and lemon zest in a food processor until you get a smooth consistency. Add a little lemon juice if it gets too thick.

Step 5

Once the cake has cooled, spread the cream cheese icing onto the top of the cake and top with a little grated lemon zest.