Carrot Cake

This recipe does contain nuts however they are optional

Ingredients

For the cake

200 ml sunflower oil, plus extra to grease
225 g light brown soft sugar
4 medium eggs
Finely grated zest 1 orange, plus juice of 1/2

2 tsp. ground cinnamon
1 tsp. mixed spice
225 g self-raising flour
1 tsp. bicarbonate of soda
200 g coarsely grated carrot
125 g sultanas
25 g chopped walnuts, optional

For the cream cheese frosting

200 g icing sugar sifted
150 g full-fat cream cheese, we used Philadelphia
50 g unsalted butter, softened
1 tsp. vanilla extract
25 g chopped walnuts, optional

Method

1. Preheat oven to 170°C (150°C fan) mark 3. Lightly grease and line a 20.5 x 30.5cm (8 x 12in) rectangular roasting tin with baking parchment.
2. For the cake, whisk oil, sugar, eggs, orange juice and spices in a large bowl until combined. Sift over flour and bicarb and mix until smooth. Stir in the orange zest, carrots, sultanas and walnuts, if using, until combined.
3. Scrape into prepared tin, smoothing to level. Bake for 45min or until a skewer inserted into the centre comes out clean. Leave to cool in tin for 10min, then lift on to a wire rack and leave to cool completely.
4. To make the cream cheese frosting, beat icing sugar, cream cheese, butter and vanilla extract in a large bowl with a handheld electric whisk

until smooth. Spread over top of cake and scatter over walnuts, if using. Slice and serve.