Scrumptious Carrot Cake

8 Portions

Ingredients

400g soft light brown sugar
3 eggs
400ml sunflower oil
400g plain flour
1 ½ tsp bread soda
1 ½ tsp baking powder
1 tsp salt
1 tsp ground cinnamon
1 tsp ground ginger
1 tsp vanilla essence
400g grated carrots
100g chopped walnuts + extra to decorate.

Cream cheese frosting

600g sieved icing sugar
100g butter (room temperature)
1 tsp vanilla essence
250g full fat cream cheese

Method

Preheat the oven to 170c. Grease and flour two 8/9" round cake tins.
Sieve the flour, salt, cinnamon, ginger, bread soda and baking powder and set aside.
Put the eggs, sugar and oil in a bowl and whisk using a electric mixer or hand held mixer for approximately 7 minutes until well incorporated. Add in all the dry ingredients and mix on low speed until flour disappears into the mix.
Fold in the crated carrots and walnuts and mix until well incorporated. Divide the cake mix equally into the two prepared cake tins.

Bake for 30 minutes and remove from the oven and allow to cool completely before icing.

For the icing...
Beat the sieved icing sugar, vanilla essence, and butter together for approximately 8 minutes until well incorporated. Add the cream cheese and mix again for a further 5 minutes until nice and creamy, then chill until needed.

When the carrot cake is cold, place one of the cakes on a plate and spread 1 tablespoon of icing on top.
Place the second cake on top of the icing and using a palette knife or spatula, spread the icing over the sides and top of the cake.
Decorate as desired with the additional walnuts. Chill the cake for 1 hour to allow the icing to set before serving. Enjoy!

Note
If you wish, you can make 2 x 2lb carrot cake loafs, using loaf tins. Or make a traybake carrot cake in a large baking tray. Please bear in mind that cooking times may need to be adjusted.