Recipe card

Yummy scrummy carrot cake

Ingredients

- ☐ 175g light muscovado sugar
- ☐ 175ml sunflower oil
- ☐ 3 large eggs, lightly beaten
- ☐ 140g grated carrot (about 3)
- ☐ 100g raisins
- ☐ Grated zest of 1 large orange
- ☐ 175g self-raising flour
- ☐ 1 tsp bicarbonate of soda
- ☐ 1 tsp ground cinnamon
- ☐ ½ tsp grated nutmeg

for the frosting

- ☐ 175g icing sugar
- ☐ 1½-2 tbsp orange juice

Method

- ☐ Heat the oven to 180C/fan160C/gas 4.
- ☐ Oil and line the base and sides of an 18cm square cake tin with baking parchment paper.
- ☐ Tip 175g light muscovado sugar, 175ml sunflower oil and 3 large beaten eggs into a big mixing bowl. Lightly mix with a wooden spoon.
- ☐ Stir in 140g grated carrots, 100g raisins and grated zest of 1 large orange.
- ☐ Sift 175g self-raising flour, 1 tsp bicarbonate of soda, 1 tsp ground cinnamon and ½ tsp grated nutmeg into the bowl.
- ☐ Mix everything together, the mixture will be soft and almost runny.
- ☐ Pour the mixture into the prepared tin and bake for 40-45 mins or until it feels firm and springy when you press it in the centre.
- ☐ Cool in the tin for 5 mins.
- ☐ Turn the cake out, peel off the paper and cool on a wire rack.
- ☐ To make the icing, beat 175g icing sugar and 1½ - 2 tbsp orange juice in a small bowl until smooth – you want the icing about as runny as single cream.
- ☐ Put the cake on a serving plate and drizzle the icing back and forth in diagonal lines over the top, letting it drip down the sides.