

# CARROT CAKE

## WITH ORANGE CREAM CHEESE FROSTING



### INGREDIENTS

#### *For the cake*

- 113g soft unsalted butter
- 200g light sugar
- 2 eggs
- 55 ml milk
- 200g plain flour (+ *baking powder*)
- 1/2 tsp ground cinnamon / ginger

- 160g / 5 carrot (*peeled*)
- 70g raisins
- 50g walnuts (*chopped*)

#### *For the frosting*

- 150g cream cheese (*at room temperature*)
- 100g softened unsalted butter
- 250g icing sugar
- Zest of orange
- 2 tsp orange juice

### PREPARATION METHOD

1. **Preheat the oven to 180° C / Gas 4.** Grease a 20 cm cake tin.
2. **Prepare the carrots by peeling and grating them.** Squeeze the excess moisture with a kitchen towel, but not too much – you don't want them bone dry. If you forget that step, your cake will be very moist and not dense enough.



3. **Cream the butter and sugar together in a mixing bowl** about 3 minutes, or until light and fluffy. Add the eggs *one at a time*, mixing between until incorporated. *It is very important to take the time to make it right.* Then add the milk.

4. **Add the flour, baking powder, cinnamon and ginger. Mix gently until incorporated.** Fold in the carrots, walnuts and raisins until they are evenly distributed throughout the mix.

5. **Put into the prepared cake tin and bake in the oven for about 40 minutes**, or until risen and golden. A knife inserted into the cake should come out clean. *Your cake will crack a little on the top, but don't worry about this : it is going to be coated with the frosting.* Leave to cool in the tin for 10 minutes then turn out onto a wire rack to continue cooling.



6. **To make the frosting**, cream together the cream cheese and butter until smooth, then add the orange zest and juice. Bit by bit add the icing



sugar and beat until smooth – or until you get the consistency you prefer : some like a fairly loose consistency, some like a thicker icing.

7. **Slice the cake in two horizontally** to create a sandwich effect. You can also leave it as one cake and simply ice the top. But if you use the sandwich recipe, add frosting in the middle.

8. **Use walnut halves as decoration.** The hint of warming spices and the crunch of the walnuts will give it a special touch. Enjoy !