

Carrot Cake with Buttercream Frosting

Ingredients

- 225g Self Raising Flour
- 1 level Tsp Baking Powder
- 1 level Tsp Cinnamon
- Half level Tsp Mixed Spice
- 150g Brown Sugar
- 100g Carrots (Washed, Trimmed & Coarsely Grated)
- 2x Large Eggs
- 150ml Sunflower Oil

Buttercream (Filling and Topping)

- 100g Butter (Softened)
- 200g Icing Sugar (Sifted)
- The Zest and Juice of 1 Orange

Method

1. Preheat the oven to 180°C / Fan 160°C / Gas Mark 4.
2. Grease a 20cm, deep cake tin and line with non-stick baking paper.
3. In a large mixing bowl sift together the dry ingredients and stir in the Sugar. Add the grated Carrots and mix lightly.
4. Make a well in the centre, add the Eggs and Oil and beat until it is mixed thoroughly.
5. Pour the mix into the cake tin and place in the preheated oven for around 1 1/4 hours.

6. Cream the Butter in a bowl, adding the Orange Zest. Carefully fold in the Icing Sugar and mix well, adding sufficient Orange Juice to achieve a spreading consistency.
7. Once baked the sponge should be golden brown and shrinking from the sides of the tin.
Tip: Using a skewer, insert it in the centre of the cake, if it is thoroughly cooked, the skewer should come out clean. Remove from the tin, remove the baking paper and leave to cool on a wire rack.
8. Once cool, divide the cake in two horizontally using a sharp knife and sandwich using half of the Butter Cream. Spread the remainder evenly over the top.
9. Leave to harden slightly in a cool place and then serve!