

# CARROT CAKE

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Preparation: 20mins    £: 0.45/portions    Serves: 12    Difficulty: Easy

## Ingredients

### For the cake

400ml vegetable oil

200g plain flour

200g self-raising flour

2 tablespoons of bicarbonate of soda

450g Demerara sugar

4 eggs

1 pinch of salt

6 medium size carrots coarsely grated (roughly 600g)

100g sultanas

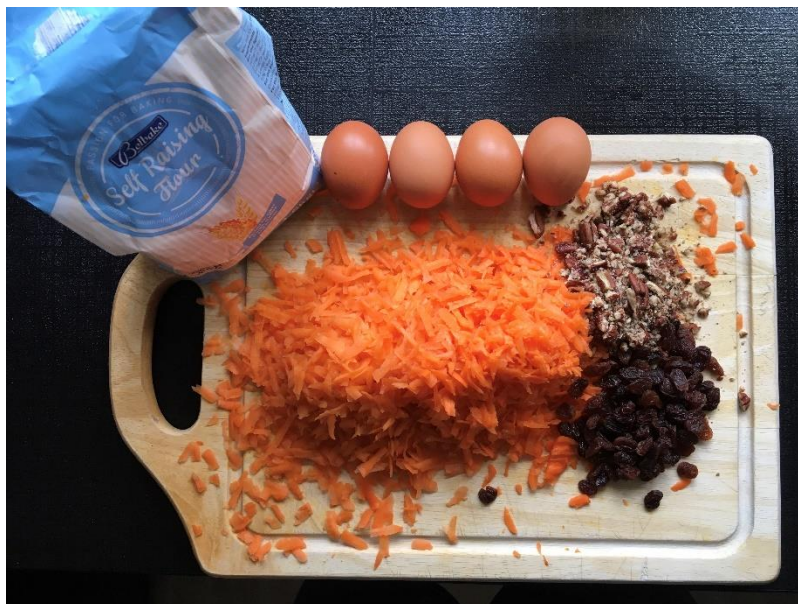
100g pecan nuts chopped

### For the frosting:

150g soft cheese (Philadelphia)

25ml double cream

100g icing sugar



## METHOD

Turn the oven to 180 degrees Celsius.

Grate the carrots and chop the pecan nuts.

In a mixing bowl, combine all the ingredients together by starting with the vegetable oil, both flours, bicarbonate of soda, salt give it a stir at this stage, then add the sugar and eggs.

When all combined properly, add the carrots, sultanas, pecan nuts.

Stir until the mix is homogeneous.

Grease a cake mould and pour the mixture inside.



Bake for one hour.

Make sure that the cake is baked properly by probing a knife in the middle. The blade should be clean.

While the cake is cooling down, make the frosting by mixing all the ingredients together and store it in the fridge.

Take the cake out of the tin and start spreading the frosting as you wish. Add any topping.



