

ANGMERING VILLAGE FLOWER & PRODUCE SHOW

Carrot Cake recipe for class 65

Ingredients:

50g Walnuts	180g golden caster sugar
150g Plain Flour	1tsp ground cinnamon
2 large eggs	
2 large carrots peeled and coarsely grated	
1 tsp baking powder	
100ml olive oil	

Topping:

200g soft cream cheese
100g icing sugar
Finely grated zest of 1
unwaxed lemon

Equipment

450g loaf tin

1. Preheat the oven to 180C (fan) 200C, Gas mark 6. Line the loaf tin with baking parchment.
2. Break up the walnuts a little and mix then with all the cake ingredients together in a large bowl with a spoon.
3. Pour into the tin and bake for 50 -60 minutes till golden.
4. Leave to cool in the tin while you mix the cream cheese, icing sugar and lemon zest together for the topping.
5. When the cake is completely cold top it with the creamy icing.