Carrot Cake

Recipes by the Homebaked Chefs



Carrot Cake

Ingredients

- 450g peeled and finely grated Carrots
- 30g peeled and grated Root Ginger
- 80ml Buttermilk
- 3 large Eggs
- 1 tsp Vanilla Extract
- 350ml Vegetable Oil
- 420g Caster Sugar
- 500g Plain Flour
- 10g Baking Powder
- 5g Bicarbonate of Soda
- 5g Salt
- 5g Ground Cinnamon
- 5g Ground Ginger
- 80g Pecans (plus extra to decorate)

Method

1. Preheat oven to 170C (Gas mark 3). Line and grease two cake tins.

2. Using an electric whisk, mix together the carrots, root ginger, buttermilk, eggs, vanilla extract, vegetable oil and sugar until well combined.

3. In another bowl, sift together the flour, baking powder, bicarbonate of soda, salt and ground

spices, then in three batches, slowly beat this into the egg and carrot mixture, scraping down the sides of the bowl to pick up any ingredients left behind. Stir in the chopped pecans and mix the cake batter until it is smooth and even.

4. Divide the batter between the two cake tins and bake for approximately 30 minutes or until the top of each sponge bounces back when lightly pressed. Allow the cakes to cool completely, on a wire rack.

5. Whilst the sponges are cooling, using an electric whisk, mix together the butter and icing sugar on a low speed until combined but still powdery. Add the lemon zest and cream cheese, increasing the speed to med-high. Mix well until the frosting is smooth, light and fluffy.

6. When the sponges are cold, spread some of frosting between the two layers and sandwich them together. Use the remaining plain frosting to cover the top and outside of the assembled cake, then to finish, decorate with the chopped pecans and whole walnuts.

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