

Carrot Cake

Ingredients

175g light muscavado sugar

175ml sunflower oil

3 large eggs, lightly beaten

3 medium carrots, grated

100g raisins

Grated zest of 1 large orange

175g self-raising flour

1 teaspoon bicarbonate of soda

2 teaspoons ground cinnamon

½ teaspoon grated nutmeg

For the Icing

175g icing sugar

2 tablespoons orange juice

Oven temperature: 180°C/160°C fan oven/Gas Mark 4



Method

1. Oil and line the base and sides of a 20cm square cake tin with baking parchment. .
2. Tip the sugar into a large mixing bowl, pour in the oil and add the eggs. Lightly mix with a wooden spoon. Stir in the grated carrots, raisins and orange rind.
3. Mix the flour, bicarbonate of soda and spices, then sift into the bowl. Lightly mix all the ingredients until well mixed. The mixture will be fairly soft and almost runny.
4. Pour the mixture into the prepared tin and bake for 40 - 45 minutes, until it feels firm and springy when you press it in the centre. Cool in the tin for 5 minutes, then turn it out, peel off the paper and cool on a wire rack. (You can freeze the cake at this point if desired).
5. To make the icing, beat the icing sugar and orange juice together until smooth and about as runny as cream. Drizzle back and forth over the cooled cake.