

# FROSTED CARROT CAKE




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**Preparation :** 20 min - **Resting :** - - **Cooking :** 1 hr - **Equipment :** -

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## Ingredients : 8-10

- CARROT CAKE - 110 g walnuts (optional) - 250 g (2 large) carrots, - peeled - 175 g self-raising flour - 175 g light brown sugar - 2 tsp baking powder - 175 ml light oil (not olive) - 2 tsp cinnamon - 3 eggs - 110 g sultanas - FROSTING - 175 g full fat cream cheese - such as Philadelphia® - 75 g unsalted room temperature butter, - cut into 4 pieces - 350 g icing sugar, sifted - pinch salt - ½ tsp vanilla extract

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## CARROT CAKE

1. Preheat the oven to 180 °C (170 °C fan, gas mark 4). Lightly butter a 23cm cake tin.
2. Install the food processing bowl and blade. Add half the walnuts and chop for about 20 seconds using the FOOD PROCESSOR programme. Set aside.
3. Remove the metal blade and install the transparent bowls with the 4mm grating disc. Grate the carrots into the midi bowl using the FOOD PROCESSOR programme. Set aside.
4. Remove the transparent bowls and fit the metal bowl. Add the flour, sugar, baking powder, oil, cinnamon, eggs, chopped walnuts and grated carrots.
5. Select the PASTRY/CAKE programme. With the machine still running, after 1 minute, remove the cap and add the sultanas.
6. Pour the cake batter into the cake tin and bake for 1 hour or until a cake tester comes out clean. When the cake

## FROSTING

1. Install the food processing bowl. Place all of the frosting ingredients in it.
  2. Select the FOOD PROCESSOR programme for 10-12 seconds or until blended.
  3. Refrigerate until required.
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Cook Expert ■

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