

## CARROT CAKE

### For the cake

175g dark brown soft sugar, sifted  
2 large eggs at room temperature  
120ml sunflower oil  
200g wholemeal self-raising flour  
1½ tsp bicarbonate of soda  
3 rounded tsp mixed spice  
grated zest 1 orange  
200g carrots, peeled and coarsely  
grated  
175g sultanas

**Serves 12**

### For the topping

250g Quark (skimmed milk soft  
cheese)  
20g caster sugar  
2tsp vanilla extract  
1 rounded tsp ground cinnamon, extra  
for dusting

### For the syrup glaze

juice ½ small orange  
1dsp lemon juice  
40g dark brown soft sugar

Line the base of a non-stick baking tin (26cm x 15cm x 2.5cm) with silicone paper. Preheat the oven to 170°C, (325°F, gas mark 3).

Whisk the sugar, eggs and oil in a bowl using an electric hand whisk for 2 – 3 minutes. Sift together the flour, bicarbonate of soda and the mixed spices into the bowl, tipping in the bran that remains in the sieve. Stir together, fold in the orange zest, carrots and sultanas. Pour the mixture into the prepared tin and bake on the centre shelf of the oven for 35 – 40 minutes, until it is well risen and springy to the touch.

While the cake is cooking make the topping by mixing all the ingredients in a bowl until light and fluffy. Cover with cling film and chill for 1- 2 hours.

Make the syrup glaze. Whisk together the fruit juices and sugar in a bowl. When the cake is cooked remove from the oven, stab all over with a skewer and quickly spoon the syrup over as evenly as possible. Leave the cake in the tin to cool and absorb the syrup. When the cake is cold, remove from the tin, spread over the topping, cut into 12 squares and dust with a little cinnamon.