

CARROT CAKE – Class 58

Gluten Free recipe by Cassie Best for goodFOOD

Ingredients:

230ml vegetable oil
100g natural yoghurt
4 large eggs
1 ½ tsp vanilla extract
½ orange, zested
265g self-raising flour
250g muscovado sugar

2 ½ tsp ground cinnamon
¼ tsp fresh nutmeg (finely
grated)
265g carrots (about 3), grated
100g sultanas or raisins
100g walnuts (or pecans)
roughly chopped (optional)

For the icing:

100g slightly salted butter, softened
300g icing sugar
100g soft cheese

Method:

1. Heat the oven to 180C / 160C fan / gas 4. Oil and line the base and sides of two 20cm cake tins with baking parchment. Whisk the oil, yoghurt, eggs, vanilla and zest in a jug. Mix the flour, sugar, cinnamon and nutmeg with a good pinch of salt in a bowl. Squeeze any lumps of sugar through your fingers, shake the bowl a few times to bring the lumps to the surface.
2. Add the wet ingredients to the dry, along with the carrots, raisins and half the nuts, if using. Mix well to combine, then divide between the tins.

3. Bake for 25-30 minutes or until a skewer inserted into the centre of the cake comes out clean. If any wet mixture clings to the skewer, return to the oven for 5 minutes, then check again. Leave to cool in the tins.
4. To make the icing, beat the butter and sugar together until smooth. Add half the soft cheese and beat again, then add the rest (adding it bit by bit prevents the icing from splitting).
5. Remove the cakes from the tins and sandwich together with half the icing.
6. Top with the remaining icing and scatter with the remaining walnuts (or pecans). Best eaten at room temperature.

The cake freezes well before icing. The finished cake will keep in the fridge for up to five days. Serves 10 – 12.