



## Carrot Cake with Orange Blossom Water Cream Cheese Icing

Sarah's Servings: 12 Sarah's skill: Medium, Baking time: 20-25 minutes

### Ingredients

#### Cake

275g Vegetable Oil  
3 Large eggs  
1 tsp Vanilla extract  
275g Soft brown sugar  
275g Self raising flour  
1/2 tsp Ground Mixed spice  
1/2 tsp Ground ginger  
1 1/2 tsp Ground Cinnamon  
1 tsp Bicarbonate of soda  
Zest of an orange  
300g Grated carrot  
80g Chopped pecan nuts  
100g Sultanas

#### Icing

150g Soft unsalted butter  
150g Sieved Icing sugar  
320g Tub Cream cheese  
1 tsp Orange blossom water  
50g Crushed pecans to decorate (optional)

### Method

- Pre-heat the oven to 170 degrees centigrade (150 fan).
- Grease and line three 8" cake tins.
- Put the vegetable oil, sugar, eggs and vanilla extract in the bowl of a standmixer and whisk together.
- Add the flour, bicarbonate of soda, mixed spice, ginger, cinnamon, orange zest, carrots, pecans and sultanas, mix until fully incorporated.
- Divide the mixture equally between the three tins and place in the pre-heated oven for 20-25 minutes or until skewer comes out clean.
- Leave to cool in the tins.
- Next to make the icing cream the butter and icing sugar with the orange blossom water until light and fluffy.
- Finally add the cream cheese so it is just incorporated.
- Take one of the cakes and place on a cake board, plate or stand you wish to serve it on.
- Spread 1/3 of the icing on the cake, then place the next cake on top and spread with another 1/3 of icing.
- Place the top layer on the cake and spread with the rest of the icing on the top and down the sides.
- Decorate with crushed pecans, make some carrot shapes or leave plain.