



## Carrot Cake Traybake

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 35 mins

### Ingredients

#### Cake

185g Vegetable Oil  
2 Large eggs  
1 tsp Vanilla extract  
185g Soft light brown sugar  
185g Self raising flour  
1/2 tsp Ground Mixed spice  
1/2 tsp Ground ginger  
1 tsp Ground Cinnamon  
1 tsp Bicarbonate of soda  
Zest of an orange  
200g Grated carrot  
50g Roughly chopped walnuts

#### Icing

150g Soft unsalted butter  
150g Sieved Icing sugar  
320g Cream cheese  
1 tsp Orange blossom water  
30g Crushed walnuts to decorate

### Method

- Pre-heat the oven to 170 degrees centigrade (150 fan).
- Line a 9x9 inch (23x23cm) tin with parchment paper.
- 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 and walnuts and mix until fully incorporated.
- Put the cake mixture in the prepared tin and place in the pre-heated oven for 35 minutes or until a skewer comes out clean.
- Leave to cool in the tin.
- 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.
- Spread the icing evenly over the top of the cake and sprinkle with the chopped walnuts to finish.