



Carrot, Clementine & Ginger Cake

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 40 mins

Ingredients

Cake

185g Vegetable Oil
185g Soft Light Brown Sugar
2 Large Eggs
185g Self Raising Flour
1 tsp Bicarbonate of Soda
1 Tbsp Ground Ginger
2 Balls Stem Ginger - finely chopped
2 Clementines - zest only
200g Grated Carrot
75g Roughly Chopped Walnuts

Icing

75g Soft Unsalted Butter
75g Sieved Icing Sugar
165g Full Fat Cream Cheese

Method

- Pre-heat the oven to 170 degrees centigrade (150 fan) Gas mark 3.
- Grease the grease a 23cm ring mould with cake release.
- Put the vegetable oil, sugar & eggs in the bowl of a standmixer and whisk together.
- Add the flour, bicarbonate of soda, ground ginger, stem ginger, clementine 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 40 minutes or until a skewer comes out clean.
- Leave to cool in the tin.
- When it is cool transfer the cake to a serving plate or cake stand.
- Next to make the icing cream the butter and icing sugar until light and fluffy.
- Finally add the cream cheese so it is just incorporated.
- Spread the icing over the top and sides of the cake and decorate with candied clementine.