



## Spiced Parsnip Traybake Cake

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 40 mins

### Ingredients

#### Cake

185g Vegetable/ Sunflower Oil  
185g Soft Dark Brown Sugar  
2 Large Eggs  
185g Self Raising Flour  
1 tsp Bicarbonate of Soda  
1/2 tsp Ground Mixed Spice  
1 tsp Ground Ginger  
1 tsp Ground Cinnamon  
Zest of 1 Lemon  
200g Grated Parsnip  
50g Chopped Pecan Nuts

#### Icing

250g Full Fat Mascarpone Cheese  
100g Soft Dark Brown Sugar  
50g Sieved Icing Sugar  
50g Chopped Pecan Nuts (for decoration)

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### Method

- Pre-heat the oven to 170 degrees centigrade (150 fan).
- Line a 9" x 9" / 23cm x 23cm square baking tin with baking parchment.
- Put the vegetable oil, sugar and eggs in the bowl of a stand mixer and whisk together.
- Add the flour, bicarbonate of soda, mixed spice, ginger, cinnamon, lemon zest, grated parsnip and pecans and mix until fully incorporated.
- Put the 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.
- To make the icing - in the bowl of a stand mixer place the mascarpone cheese, dark brown sugar and icing sugar. With the whisk attachment mix until fully combined, smooth and thickened slightly.
- Remove the cake from the tin and place on a plate or serving board.
- With a spatula spread the icing on top of the cake then sprinkle the chopped pecan nuts over the top.