

CLASS 76 - ICED CARROT CAKE

INGREDIENTS

175g/6oz light brown sugar
175ml/6 fl.oz sunflower or vegetable oil
3 large eggs lightly beaten
140g/5oz grated carrot (3 medium)
100g/4oz raisins
Zest & juice 1 large orange
175g/6oz SR Flour
1 tsp bicarb of soda
1 tsp cinnamon
½ tsp nutmeg

FROSTING

140g/5oz icing sugar
1 ½ - 2 tsp orange juice

METHOD

1. Preheat the oven to 180c/Fan 160c/Gas 4. Oil and line the base and sides of 18cm/7in square tin.
2. Tip the sugar in a large mixing bowl, pour in the oil and beaten eggs. Lightly mix then stir in carrots, raisins and orange zest.
3. Mix the flour, soda and spices, then sift into the bowl. Lightly mix all the ingredients.
4. Pour the mixture into the prepared tin and bake for 40-45 minutes, until it feels firm and springy when you press it in the centre. Cool in the tin for 5 minutes then turn out and cool on a wire rack.
5. Sieve the icing sugar into a small bowl, gradually add enough orange juice and mix to a thick smooth consistency. Drizzle the icing over the top.