



## ***Carrot Cake with Lemon Cream Cheese Frosting***

**Preparation Time:** 35 minutes

**Baking Time:** 1 hour 15 minutes

*\*Serves 12*

### **Ingredients:**

- 1 cup (250ml) vegetable oil
- 1 1/3 cups (250g) firmly packed brown sugar
- 3 eggs
- 3 cups firmly packed, coarsely grated carrot
- 1 cup (120g) coarsely chopped walnuts
- 2 1/2 cups (375g) self-raising flour
- 1.2 teaspoon bicarbonate of soda
- 2 teaspoons mixed spice

### ***Lemon cream cheese frosting:***

- 30g butter, softened
- 80g cream cheese, softened
- 1 teaspoon finely grated lemon rind
- 1 1/2 cups (240g) icing sugar mixture

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### **Method:**

- 1) Position oven shelves: pre-heat oven to moderate. Grease deep 22cm-round cake pan, line base with baking paper
- 2) Beat oil, sugar and eggs in small bowl with electric mixer until thick and creamy
- 3) Transfer mixture to large bowl; using wooden spoon, stir in carrot and nuts then sifted dry ingredients. Pour mixture into prepared pan.



- 4) Bake cake in moderate oven about 1 ¼ hours. Stand cake 5 minutes then turn onto wire rack; turn cake top-side up to cool
- 5) Spread cold cake with lemon cream cheese frosting

***Lemon cream cheese frosting:***

- 1) Beat butter, cream cheese and rind in small bowl with electric mixer until light and fluffy; gradually beat in icing sugar