



APRIL

RECIPE

SPRING CARROT CAKE WITH ORANGE ZEST & FROSTING

This recipe makes 18 portions

METHOD

1. Preheat oven to 170°C. Grease and line a large BS tin. (The deeper one will give you a nicer cake.)
2. In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
3. In another large bowl, beat together the granulated sugar, brown sugar, oil, eggs, vanilla extract, and orange zest until smooth and well combined.
4. Stir in the grated carrots.
5. Gradually fold the dry ingredients into the wet mixture until just combined—do not over mix.
6. Pour the mixture into the lined tin.
7. Bake for 30–35 minutes, or until a toothpick inserted into the centre comes out clean.
8. Let the cake cool in the tray for 10 minutes, then turn out onto wire racks to cool completely.
9. For the frosting, beat the cream cheese and butter together until smooth and fluffy.
10. Add the honey, lemon juice, and orange zest, then gradually mix in the icing sugar until the frosting is light and spreadable.
11. Once the cakes are completely cool, spread the frosting evenly over the top.
12. Decorate how you would like to, I did mine with orange and lemon slices and mint leaves.
13. Slice and serve.

FOR THE FROSTING

| QUANTITY | INGREDIENT |
|----------|---------------------------|
| 225G | CREAM CHEESE. SOFTENED |
| 115G | UNSALTED BUTTER. SOFTENED |
| 500G | ICING SUGAR |
| 15ML | HONEY |
| 10ML | LEMON JUICE |
| 1 | ORANGE ZEST |

FOR THE CAKE

| QUANTITY | INGREDIENT |
|--------------|------------------------|
| 480G | PLAIN FLOUR |
| 15G | BAKING POWDER |
| 10G | BAKING SODA |
| 7.5G | GROUND CINNAMON |
| 2G (1/4 TSP) | GROUND NUTMEG |
| 5G (1 TSP) | SALT |
| 400G | GRANULATED SUGAR |
| 400G | LIGHT BROWN SUGAR |
| 480ML | VEGETABLE OIL |
| 8 | LARGE EGGS |
| 10ML | VANILLA ESSENCE |
| 2 | ORANGE ZEST |
| 600G | FRESHLY GRATED CARROTS |

