

CARROT CAKE WITH CREAM CHEESE FROSTING

Ingredients - Cake

- 2 x cups freshly grated carrot
- 2 x tins 400g crushed pineapple (drained)
- 2 x cups plain flour
- 2 x tsp baking powder
- 2 x $\frac{3}{4}$ tsp baking soda
- 2 x $\frac{1}{2}$ tsp salt
- 2 x $\frac{1}{2}$ tsp cinnamon
- 2 x $\frac{3}{4}$ cup sugar
- 4 x eggs
- 2 x $\frac{1}{4}$ cups of canola oil

Ingredients - Frosting

- 200g x softened butter
- 200g x softened cream cheese
- 250g x icing sugar $\frac{1}{2}$ tsp vanilla
- Tsp lemon juice (optional)



METHOD

Cakes

- Preheat the oven to 160 degrees (fan forced).
- Line 2 x loose bottom 23cm cake pans with baking paper.
- Take 2 x mixing bowls and in each one place 1 x cup carrot, 1 x tin pineapple, 1 cup flour, 1 tsp baking powder, $\frac{3}{4}$ tsp baking soda, $\frac{1}{2}$ tsp salt, $\frac{1}{2}$ tsp cinnamon, $\frac{3}{4}$ sugar, 2 x eggs & $\frac{1}{4}$ cup canola oil.
- Mix well and pour the two batters into the two lined cake tins.
- Bake for 30-35 minutes or until skewer comes out clean. Set cakes aside for 1 x hour, to cool completely.

Frosting

- Beat ingredients together in a cake stand mixer, in a food processor or with hand held beaters until smooth and well combined
- Place one cool cake on a cake plate, and cover the top with cream cheese frosting (making sure to leave enough to ice the second cake), place the second cake on top and finish with the remaining frosting.
- You can decorate the top with coconut, walnuts, candied orange or leave it plain.