



Mrs Crimble's Carrot Cake

Serves 6-8

Preparation time: 20 minutes

Cooking time: 25-30 minutes (plus 40 minutes cooling time)

You will need either a round sandwich tin about 15cm (6in) across or a 450g (1lb) loaf tin and a bit of greaseproof paper.



For the Cake:

1 packet Mrs Crimble's Muffin & Sponge Mix

1 large egg

70g (3oz) melted butter (or dairy free margarine)

100ml (¼ pint) water

1 large or two medium carrots, peeled and finely grated

40g (1½ oz) sultanas

1 tsp mixed spice

For the frosting

200g (7oz) tub of soft cream cheese

60g (2oz) icing or caster sugar

Zest of a medium orange, finely grated

1. Preheat the oven 190° C (170° C for fan assisted ovens) / 375° F / Gas Mark 5.
2. Lightly whisk the egg, melted butter (or margarine) and water. Add the Muffin & Sponge Mix and whisk to make a smooth batter. Gently mix in the grated carrot, sultanas and mixed spice.
3. Grease your tin and line the base with greaseproof paper. Pour in the mixture, spread evenly and bake in the centre of the oven for 25-30 minutes - until a skewer inserted in the centre comes out clean. Allow the cake to cool before removing from the tin.
4. Beat all the ingredients for the frosting together until smooth and spread evenly over the cake, reserving a few strands of orange zest to scatter over the top.



RECIPE



This delicious carrot cake only takes 20 minutes to make and the hardest part is grating the carrot. To add a little extra zing, add the zest of an orange to the frosting. For such a yummy teatime treat the cake contains relatively few calories – so you can tuck in without feeling guilty.

These instructions are given as a guide only.