



Mrs Crimble's Carrot Cake with Orange Frosting



You will need...

Mrs Crimble's muffin & sponge cake mix

1 large egg

70g (3oz) Butter – melted

OPTIONAL: to avoid using dairy ingredients in this recipe use margarine in place of butter

100ml (¼ pint) Water

1 large carrot finely grated

40g sultanas

1 teaspoon mixed spice

Orange frosting

Beat the topping ingredients together until smooth

200g tub of soft cream cheese

60g icing or caster sugar

Zest of medium orange



Baking instructions

1. Preheat the oven to 190°C / 170°C (for fan assisted ovens) / 375°F / Gas Mark 5
2. Whisk lightly together the egg, melted butter or margarine and water
3. Add the cake mix and whisk together to give a smooth batter.
4. Add the grated carrots, mixed spice, sultanas and orange zest and mix gently until combined.

For large cake

5. Pour the batter into a lined and greased 6 inch sandwich tin or 1lb 450g loaf tin and spread evenly
6. Bake in the centre of the oven for 25-30 minutes or until a skewer inserted in the centre comes out clean
7. Remove from the oven and allow to cool completely before removing from the tin

Oven temperatures and cooking times may vary. These instructions are given as a guide only