

Gill's Gourmet Gallery

Carrot cake with cinnamon buttercream

Ingredients for the cake:

250g self-raising flour
2 teaspoons ground cinnamon
400g caster sugar
350ml vegetable oil
4 eggs
350g grated carrots
100g chopped walnuts
50g chopped pecans

Ingredients for the buttercream:

225g cream cheese
110g unsalted butter, softened
450g icing sugar
1 teaspoon cinnamon
1 teaspoon vanilla extract

Method:

Preheat the oven to 180 C / Gas 4. Grease two 23cm round cake tins. In a medium bowl, stir together the flour, cinnamon and sugar. Add the oil and eggs, mix until blended, then stir in the carrots and nuts. Divide the cake mixture evenly between the two prepared tins. Bake for 25 to 30 minutes in the preheated oven. A skewer inserted into the cake should come out clean. Cool cakes on wire racks before removing from tins.

To make the Buttercream: In a medium bowl, cream together the butter and cream cheese, add the icing sugar and cream well. Stir in the cinnamon and vanilla. Sandwich the cakes together with half of the Buttercream. Using the remainder of the Buttercream to decorate the top of the cake.

