

Gill's Gourmet Gallery

Carrot cake with Easter eggs

Ingredients:

Cake:

250g self-raising flour, 1 teaspoon baking powder, 2 teaspoons ground cinnamon, 400g caster sugar, 350ml healthy rapeseed oil, 4 eggs, 350g grated carrots, 120g chopped walnuts

Cream cheese icing:

225 g cream cheese, 110 g butter softened, 450g icing sugar, 120g chopped walnuts, 1 teaspoon vanilla essence - Chocolate eggs to decorate

Method:

Preheat the oven to 180 C / Gas 4. Grease two 23cm round cake tins and line the bottoms with greased proof paper discs.

In a mixing bowl, stir together the flour, baking powder, cinnamon and sugar.

Add the rapeseed 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 icing: In a medium bowl, cream together the butter and cream cheese, add the sugar and cream well. Stir in the nuts and vanilla. Use to fill and ice the cooled cake layers.

Decorate with small chocolate Easter eggs.

