

LANCEWOOD®



LANCEWOOD® CARROT CAKE WITH CHOCOLATE & CREAM CHEESE ICING

SERVES: 1

LANCEWOOD® PRODUCTS

- Medium Fat Cream Cheese FSI
- Medium Fat Plain Cream Cheese

INGREDIENTS

Carrot Cake:

500 ml cake flour

500 ml light brown sugar

10 ml bicarbonate of soda

5 ml cinnamon

5 ml mixed spice

2.5 ml salt

500 ml finely grated carrots

100 g pecan or walnuts, chopped

250 ml coconut

Grated zest of 1 orange

250 ml canola oil

2 extra large eggs

80 ml freshly squeezed orange juice

5 ml vanilla essence

Icing:

230 g **LANCEWOOD® Medium Fat Plain Cream Cheese**

250 ml icing sugar

80 g white chocolate - melted

Extra chocolate and nuts for decorating

METHOD

Carrot Cake:

Sift the flour, sugar, bicarbonate of soda, cinnamon, mixed spice and salt together. Add the carrots, nuts, coconut and orange zest and toss to coat with flour. Beat together the oil, eggs, orange juice and vanilla essence. Add to the dry ingredients and mix well. (Please note - the mixture will be firm.) Spoon into 2 greased and lined 20 cm in diameter cake tins. Use the back of a spoon to spread out evenly.

Bake in a preheated oven at 180°C for 20 minutes, then lower heat to 170°C and bake for a further 20 minutes or until a skewer inserted comes out clean. Leave to cool in the pans before turning out.

Icing:

Beat the cream cheese and icing sugar together until creamy. Add the melted chocolate while beating continuously. Use half the icing and spread on the one cake. Place the other cake on top of the iced cake and spread the remaining icing on top. Garnish with grated chocolate or chocolate shavings and chopped pecan nuts.