



6

SERVES/MAKES



COOKING TIME:  
< 45 min



COOKING STYLE:  
Oven

## LANCEWOOD® CARROT CAKE CHEESECAKE

### INGREDIENTS:

#### Carrot cake:

250ml cake flour  
5ml bicarbonate of soda  
5ml cinnamon  
2.5ml mixed spice  
125ml tightly packed soft brown sugar  
250ml carrots, finely grated  
250ml apples, finely grated  
125ml chopped pecan nuts  
125ml canola oil  
1 extra large egg  
2.5ml vanilla essence

#### Topping:

2 x 250g **LANCEWOOD® Full Fat Cream Cheese Plain**, room temperature  
385g can Caramel Treat  
15ml gelatine  
30ml cold water

#### To Finish:

60ml coconut flakes  
50g pecan nuts, coarsely chopped

### METHOD:

#### Carrot cake:

Sift flour, bicarbonate of soda, cinnamon and mixed spice. Stir in sugar. Add carrots, apples and pecans and stir to mix. Beat oil, egg and vanilla essence separately. Add to dry ingredients and mix well. Spoon into greased 20cm springform pan. Place on baking sheet. Bake at 180°C for 30 minutes. Remove from oven and leave to cool in pan.

#### Topping:

Beat cream cheese and Caramel Treat together. Sprinkle gelatine over water. Leave to stand for 5 minutes. Microwave gelatine for 10 seconds, stir and microwave for another 10 seconds. Stir. Do not boil gelatine. Cool slightly. Whisk melted gelatine into caramel mixture. Spoon on top of cake and even out. Tap lightly to

release air bubbles. Refrigerate for at least 2 hours. Remove from pan and place on serving plate.

**To finish:**

Sprinkle with coconut flakes and pecan nuts.

**PRODUCTS USED:**



Full Fat Plain Cream Cheese

**ENJOY!**