



Desserts

Carrot cake

Method

- Mix flour, baking powder, salt, cinnamon and nutmeg together
- Cream sugars and eggs, add oil and vanilla then pour over flour, add carrot and mix
- Bake at 160° for 40-50 mins
- For the icing, beat the cream cheese and butter until smooth. Add half of the icing sugar and beat until smooth. Beat in the vanilla and lemon juice and then beat in the remaining icing sugar until light and fluffy
- Ice once cake has cooled.

Ingredients

- 2 cups flour
- 2 tsp baking powder
- 2 tsp cinnamon
- 1 tsp baking soda
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ tsp nutmeg
- $\frac{3}{4}$ cup white sugar
- $\frac{3}{4}$ cup brown sugar
- 3 eggs
- $\frac{3}{4}$ cup olive oil
- 1 tsp vanilla
- 2 cups grated carrot
- 1 cup pineapple
- $\frac{1}{2}$ cup pecans

Cream cheese icing

- 225g cream cheese at room temperature
- $\frac{1}{4}$ cup unsalted butter at room temperature
- 3 cups icing sugar, sifted
- 1 tsp vanilla extract
- 1 tsp lemon juice
- Lightly toasted walnut pieces, for garnish