



THE BROMLEY COURT HOTEL

The King of Carrot Cakes

Makes one 8 inch round cake tin & 8 pudding moulds

175g light muscovado sugar
175g sunflower oil
3 large eggs
140g grated carrot
100g raisins
Zest of one large orange
175g self-raising flour
1tsp bicarbonate of soda
1 tsp ground cinnamon
½ tsp ground nutmeg

For the topping:

200g cream cheese
1tsp ground cinnamon
80g icing sugar

Method:

- In a large mixing bowl, beat the sugar, oil and eggs together. Stir in the grated carrot raisin and orange zest.
- Mix the flour, bicarbonate of soda, cinnamon and nutmeg together and then fold into the rest of the ingredients.
- Grease the cake tin or individual pudding moulds and pour in the mixture. If using individual pudding moulds, fill them to just over half way.
- Bake in a preheated oven 180oC for 12 minutes and then check to see if sponge is cooked – should spring back when pressed lightly. Cook for longer if needed.
- Mix the cream cheese, cinnamon and sugar together and spread on top of the carrot cake and serve warm.