

## A Simple Carrot Cake

(based on a recipe from Stephanie Alexander's  
*The Cook's Companion*)

- 125g (4½ oz) self-raising flour
- 150g (¾ cup) brown sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 140g (⅔ cup) vegetable oil (I used grapeseed)
- 2 large free range eggs
- 250g (2 cups) coarsely grated carrot
- 75g (½ cup) roasted peeled hazelnuts, chopped (original recipe specified walnuts)



1. Preheat oven to 180C (360F) or 160C (320F) with fan. Grease and line either an 18cm (7") or a 20cm (8") round cake tin.

2. In a large mixing bowl, whisk together the flour, sugar, cinnamon and nutmeg. In a separate bowl or measuring jug, whisk together the oil and eggs. Add this to the flour, and beat with an electric mixer for a minute or so until combined.

3. Stir in the carrot and hazelnuts, then pour the mixture into the prepared baking tin. If you're using an 18cm cake tin, bake for about an hour; if using a 20cm tin, reduce this time to about 50 minutes. The cake is cooked when a toothpick inserted into the middle comes out clean.

4. Remove from the oven and allow to cool in the tin before removing and icing.

### *Lemon Icing*

- 60g (¼ cup) softened unsalted butter
- 125g (4½oz) softened cream cheese
- 115g (4oz) icing sugar mixture (confectioner's sugar), sifted
- lemon juice

In a small mixing bowl, beat the butter and cream cheese together, then beat in the sifted icing sugar. Add enough lemon juice to form a spreadable icing.

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