

Carrot Cake

Brigades @ Home – 19/03/2021

Preparation time: 30 minutes

Cooking time: 25-30 minutes

Overall inc. cooling: 1.5 hours

Serves: 10

Ingredients

3 Carrots (about 250g unpeeled weight)

3 Large eggs

100ml Sunflower oil, plus extra to grease the tin

100g Soft light brown sugar

200g Self-raising flour

100g Sultanas

Finely grated zest of ½ orange

1 tsp Ground cinnamon

½ tsp Ground nutmeg

1½ tsp Baking powder

Method

1. Pre-heat your oven to 190°C, 170°C fan, gas 5
 2. Grease a 23cm loose-bottomed cake tin with a little oil, and line the bottom with greaseproof paper
 3. Peel the carrots and grate them into a small bowl using a medium-fine grater
 4. Beat the eggs in a large bowl with a whisk
 5. Add the sunflower oil and the light brown sugar and whisk again until well combined
 6. Stir in the grated carrot
 7. Add the flour, sultanas, orange zest, spices, and baking powder and stir together until just combined
 8. Pour into the greased and lined cake tin. Smooth the surface
 9. Bake for 25-30 minutes until well risen and springy
 10. Cool in the tin for 5 minutes, then turn out onto a cooling rack to cool thoroughly
 11. You could dust the top with icing sugar and the zest of the remaining ½ orange
 12. Store any remaining cake in the fridge – it will last for up to 3 days
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Ingredients

- 3 Carrots (about 250g)
- 3 Large eggs
- 100ml Sunflower oil
- 100g Soft light brown sugar
- 200g Self-raising flour
- 100g Sultanas
- Grated zest of ½ orange
- 1 tsp Ground cinnamon
- ½ tsp Ground nutmeg
- 1½ tsp Baking powder



Utensils

- Large & Small bowls
- Scales & Cooling rack
- Peeler & Grater
- Whisk & Wooden spoon
- Measuring jug
- 23cm Springform baking tin
- Greaseproof paper
- Oven gas 5, 170°C fan



- 1.**
Grease the cake tin and line the bottom with a circle of greaseproof paper



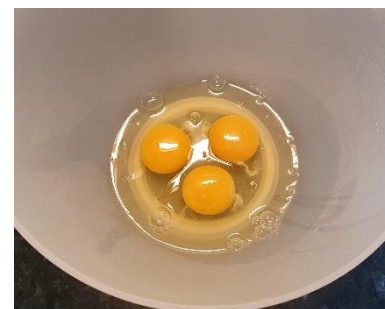
- 2.**
Weigh the 250g unpeeled carrots



- 3.**
Peel and grate the carrots into the small bowl



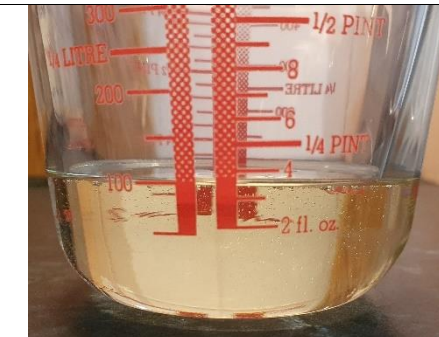
- 4.**
Crack the 3 eggs into the large bowl



- 5.**
Whisk the eggs thoroughly



- 6.**
Measure the 100ml of sunflower oil in the measuring jug



- 7.**
Add the oil to the eggs in the large bowl



- 8.**
Weigh the 100g of soft brown sugar into the egg and oil



- 9.**
Whisk the mixture together until it is all combined



- 10.**
Add the grated carrot to the egg mixture and stir them in



- 11.**
Weigh the 200g self-raising flour into the large bowl



- 12.**
Weigh the 100g of sultanas into the large bowl



- 13.**
Grate ½ of the orange into the large bowl and add the 1 tsp ground cinnamon, ½ tsp of ground nutmeg, and 1½ tsp of baking powder



- 14.**
Stir all the ingredients together until just combined



- 15.**
Pour the mixture into the greased and lined cake tin



- 16.**
Cook in the oven at gas mark 5, or 170°C fan, for 25 - 30 minutes until risen and springy



- 17.**
Leave the cake to cool in the tin for 5 minutes, then turn out onto the cooling rack removing the greaseproof paper
Leave to cool completely



- 18.**
Put on a serving plate

Enjoy

The remaining cake will last for up to 3 days in the fridge

