



**HELLO
FRESH**

Spiced Carrot & Nut Cake

with Lemon Buttercream Frosting

Grab your Meal Kit
with this symbol



Carrot



Pecans



Pistachios



Lemon



Vanilla-Flavoured
Syrup



Brown Sugar



Sweet Golden
Spice Blend



Basic Sponge
Mix



Icing Sugar

Prep in: **20 mins**
Ready in: **1 hr 10 mins**

Get ready to impress with this moist and delicious, lightly spiced carrot and nut cake. We've added a hint of lemon for added flavour and nuts for extra crunch. We know it will be hard, but be sure to wait for the cake to cool completely before covering with the decadent icing.

Pantry items

Olive Oil, Butter, Eggs

SAL



Before you start

Wash your hands and any fresh food.

You will need

20cm medium round cake tin lined with baking paper ·
Electric beaters · Small frying pan

Ingredients

	6-8 Slices
olive oil*	refer to method
butter*	100g
carrot	2
pecans	1 large packet
pistachios	1 medium packet
lemon	1
eggs*	2
vanilla-flavoured syrup	1 medium packet
brown sugar	1 medium packet
sweet golden spice blend	1 medium sachet
basic sponge mix	1 medium packet
icing sugar	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3353kJ (801Cal)	1300kJ (311Cal)
Protein (g)	7.4g	2.9g
Fat, total (g)	49.1g	19g
- saturated (g)	12.9g	5g
Carbohydrate (g)	84g	32.6g
- sugars (g)	62.9g	24.4g
Sodium (mg)	515mg	200mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Preheat oven to **180°C/160°C fan-forced**. Grease and line the cake tin with baking paper.
- Measure 200ml of **vegetable oil**. In a medium bowl, place the **butter** and **cream cheese**. Set aside at room temperature to soften.
- Grate **carrot**. Roughly chop **pecans** and **pistachios**. Zest **lemon**, then cut in half.

TIP: Weigh out your ingredients before you start to speed up your prepping time!



Toast the nuts

- While the cake is baking, in a small frying pan, add the remaining pecans and **pistachios** and toast, tossing, until golden, **3-4 minutes**. Transfer to a small bowl.



Make the cake batter

- In a large bowl, place **vegetable oil**, the **eggs**, **brown sugar**, **vanilla-flavoured syrup** and 1/2 the **lemon zest**. Beat with electric beaters until light and fluffy, **2-3 minutes**.
- Using a spoon, fold in **sweet golden spice blend** and **basic sponge mix** until just combined. Add **carrot** and 1/2 the **pecans** and **pistachios** and gently fold until just combined.



Make the buttercream frosting

- While the cake is cooling, in a large bowl, add the **butter**, **icing sugar**, a squeeze of **lemon juice** and remaining **lemon zest**. Using an electric beater, beat until light and fluffy, **3 minutes**.

TIP: Make sure the butter is at room temperature for a light buttercream!



Bake the cake

- Pour **cake batter** into the lined cake tin.
- Bake for **45 minutes to 1 hour** or until firm to touch and skewer inserted in the centre comes out clean. Set aside to cool completely in tin.



Serve up

- Transfer cake to a plate or board. Spread lemon buttercream frosting over spiced carrot and nut cake. Top with toasted nuts. Slice and serve. Enjoy!

Rate your recipe

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