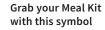




# Spiced Carrot & Nut Cake with Lemon Buttercream Frosting













Pistachios

Lemon





Vanilla-Flavoured Syrup

Brown Sugar



Sweet Golden

Basic Sponge



Icing Sugar



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

3	
	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.



## 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!



#### 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.



#### 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.



#### 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 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!



#### 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!



Scan here if you have any questions or concerns



#### Rate your recipe

Did we make your tastebuds happy?
Let our culinary team know: hellofresh.com.au/rate

