Spiced Nutty Carrot Cake
with Lemon Cream Cheese Icing

Grab your Meal Kit with this symbol

Cream Cheese

Carrot

Pecans

Roasted Almonds

Lemon

Brown Sugar

Vanilla-Flavoured Syrup

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

Vegetable Oil, Butter, Eggs

SAJ

Before you start

Wash your hands and any fresh food.

You will need

20cm medium round cake tin lined with baking paper ·
Kitchen scales · Electric beaters

Ingredients

	6-8 Slices
*vegetable oil**	refer to method
*butter** *(softened)*	100g
cream cheese	1 packet
carrot	2
pecans	1 medium packet
roasted almonds	1 medium packet
lemon	1
*eggs**	2
brown sugar	1 medium packet
vanilla-flavoured syrup	1 medium packet
sweet golden spice blend	1 sachet
basic sponge mix	1 medium packet
icing sugar	1 medium packet

**Pantry Items*

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4417kJ (1055Cal)	1176kJ (281Cal)
Protein (g)	16.9g	4.5g
Fat, total (g)	71.8g	19.1g
- saturated (g)	24.8g	6.6g
Carbohydrate (g)	86.6g	23.1g
- sugars (g)	65.3g	17.4g
Sodium (mg)	806mg	215mg

The quantities provided above are averages only.
Nutritional information is based on 7 servings.

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.

1

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 100g of the **butter** and **cream
  cheese**. Set aside at room temperature to soften.
- Grate **carrot**. Roughly chop **pecans** and **roasted
  almonds**. Zest **lemon**, then cut in half.

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

2

Make the cake batter

- In a large bowl, place **vegetable oil**, the **eggs**,
  brown sugar, **vanilla-flavoured syrup** and half
  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 half the **pecans** and **almonds** and
  gently fold until just combined.

3

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.

4

Start the cream cheese icing

- While the cake is cooling, to the bowl with
  softened butter and cream cheese, add **icing
  sugar** and remaining **lemon zest**.

TIP: *Having your butter and cream cheese at room
temperature helps it whip easier into a light and
fluffy icing.*

5

Finish the cream cheese icing

- Using electric beaters, beat **icing** until light and
  fluffy, **3 minutes**. Add a good squeeze of **lemon
  juice** and beat until well combined and smooth,
  1 minute.

6

Serve up

- Transfer spiced nutty carrot cake to a plate
  or board.
- Spread lemon cream cheese icing over cake. Top
  with remaining nuts. Slice and serve. Enjoy!