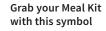




Spiced Nutty Carrot Cake with Lemon Cream Cheese Icing













Roasted Almonds





Brown Sugar





Vanilla-Flavoured Syrup

Sweet Golden Spice Blend





Basic Sponge

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



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.



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!



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.



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.



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.



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.



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!



Scan here if you have any questions or concerns





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