



Spiced Nutty Carrot Cake

with Lemon Cream Cheese Icing

Grab your Meal Kit with this symbol



Cream Cheese



Carrot



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

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
roasted almonds	1 medium packet
lemon	1
eggs*	2
brown sugar	1 packet
vanilla-flavoured syrup	1 packet
sweet golden spice blend	1 sachet
basic sponge mix	1 medium packet
icing sugar	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3711kJ (887Cal)	1166kJ (279Cal)
Protein (g)	13.8g	4.3g
Fat, total (g)	55.7g	17.5g
- saturated (g)	16.8g	5.3g
Carbohydrate (g)	84.5g	26.6g
- sugars (g)	63.4g	19.9g
Sodium (mg)	642mg	202mg

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](https://www.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 **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 half the **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!

We're here to help!

Scan here if you have any questions or concerns



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