



Spiced Nutty Carrot Cake

with Lemon Cream Cheese Icing

Grab your Meal Kit with this symbol



Carrot



Pecans



Pistachios



Lemon



Brown Sugar



Vanilla-Flavoured Syrup



Sweet Golden Spice Blend



Basic Sponge Mix



Icing Sugar



Cream Cheese

Prep in: 20 mins
Ready in: 70 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

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

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

Ingredients

	6-8 Slices
vegetable oil*	refer to method
butter*	100g
cream cheese	1 packet
carrot	2
pecans	1 large packet
pistachios	1 medium packet
lemon	1
eggs*	2
brown sugar	1 medium packet
vanilla-flavoured syrup	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)	3927kJ (939Cal)	1168kJ (279Cal)
Protein (g)	15.5g	4.6g
Fat, total (g)	60.2g	17.9g
- saturated (g)	18.5g	5.5g
Carbohydrate (g)	85.6g	25.5g
- sugars (g)	64.2g	19.1g
Sodium (mg)	683mg	203mg

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 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!



Start the cream cheese icing

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

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



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.



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**.



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 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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