



Carrot Cake with Cream Cheese Icing

Preparation time: 30 minutes

Cooking time: 45 minutes

Carrot Cake:

- 260g cake flour
- 1 tsp ground cinnamon
- ½ tsp salt
- 2 tsp baking soda
- 1 ½ cups vegetable oil
- 285g cups light brown sugar
- 100g white sugar
- 4 large eggs
- 1 ½ tsp vanilla essence
- 300g grated carrot
- 100g pecan nuts, roughly chopped
- 50g raisins

Cream Cheese Icing:

- 2 x 230g tub President Plain Thick & Smooth Cream Cheese, room temperature
- 300g icing sugar, sifted
- 100g pecan nuts, toasted & roughly chopped

Method:

1. Preheat the oven to 175C.
2. Position the rack in the middle of the oven. Grease 2 x 18cm round cake tins.
3. Mix the flour, cinnamon, salt, and baking soda together in a bowl. In a separate bowl, whisk the oil, brown sugar, white sugar, and vanilla together. Then whisk the eggs in one at a time until well incorporated.
4. Gently fold the dry flour mix into the wet mix in three batches, until smooth and completely mixed through.
5. Stir through the carrots, pecan nuts and raisins.
6. Divide the batter between the cake tins and bake for 30 - 45 minutes, until cooked through. Once cooked, allow them to sit in their tins for 15 minutes out the oven, then transfer to cooling racks. Allow to cool completely before icing.
7. Beat the President Plain Thick & Smooth Cream Cheese using an electric mixer. Beat until light and creamy. Slowly add the icing sugar a few tablespoons at a time while beating. Beat until fluffy.
8. Ice the cake and top with the chopped pecan nuts.