

STEAMED CARROT CAKE

EQUIPMENT

MIXING BOWL, WHISK, CAKE TIN, RUBBER SPATULA, CHEESE GRATER, SCALES,
STAND MIXER WITH PADDLE ATTACHMENT

INGREDIENTS

130GM SELF RAISING FLOUR, 2 WHOLE EGGS, 5GM GROUND CINNAMON, 140GM OLIVE OIL, 70GM WALNUTS,
75GM SULTANAS, 125GM BROWN SUGAR, 260GM GRATED CARROT

ICING INGREDIENTS:

125GM SOFT CREAM CHEESE, 60GM SOFT BUTTER, 250GM PURE ICING SUGAR, 5GM VANILLA EXTRACT

METHOD

CRACK THE EGGS INTO A LARGE MIXING BOWL AND WHISK, ADD THE OIL AND WHISK AGAIN UNTIL COMBINED

NOW ADD THE SUGAR AND WHISK UNTIL DISSOLVED

NOW ADD THE REMAINING INGREDIENTS, SLIGHTLY CRUSH THE WALNUTS AS YOU ADD THEM. FOLD THE DRY INGREDIENTS THROUGH WITH A RUBBER SPATULA

POUR MIX INTO A LINED CAKE TIN COVER WITH FOIL AND PLACE IN A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 80 MINS

FOR THE ICING: PLACE ALL INGREDIENTS IN THE BOWL OF A STAND MIXER AND MIX ON HIGH SPEED UNTIL SMOOTH

ONCE THE CAKE IS COOKED TEST WITH A SKEWER. TURN CAKE OUT ONTO A CAKE RACK TO COOL

SERVE WITH SOME EXTRA CHOPPED WALNUTS A DUSTING OF ICING SUGAR AND A DOLLOP OF CREAM CHEESE ICING

HINTS & TIPS

- REMEMBER IF YOU DECIDE TO ICE YOUR CAKE MAKE SURE TO LET IT COOL COMPLETELY BEFORE BEGINNING, ALSO MAKE SURE YOUR ICING IS AT ROOM TEMPERATURE

- ALTHOUGH THIS CAKE TAKES A WHILE TO COOK, COOKING WITH STEAM ENSURES YOUR CAKE REMAINS MOIST ALL THE WAY THROUGH