

# bake orange!



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AIR AMBULANCE

# Carrot cake

## ingredients

cream  
cheese  
icing



**250g self-raising flour**  
**2 teaspoons ground cinnamon**  
**400g caster sugar**  
**350ml vegetable oil**  
**4 eggs**  
**350g grated carrots**  
**120g chopped walnuts**

**225g cream cheese**  
**110g margarine, softened**  
**450g icing sugar**  
**120g chopped walnuts**  
**1 teaspoon vanilla extract**

## method

**prep: 30min cook: 30min ready in: 1hr**

- Preheat the oven to 180 C / Gas 4. Grease two 23cm round cake tins.
- In a medium bowl, stir together the flour, cinnamon and sugar. Add the oil and eggs, mix until blended, then stir in the carrots and nuts. Divide the cake mixture evenly between the two prepared tins.
- Bake for 25 to 30 minutes in the preheated oven. A skewer inserted into the cake should come out clean. Cool cakes on wire racks before removing from tins.
- **To make the icing:** In a medium bowl, cream together the butter and cream cheese, add the sugar and cream well. Stir in the nuts and vanilla. Use to fill and ice the cooled cake layers.



**Tip:** You can halve the amount of sugar to 200g for a less sweet cake.

Recipe from allrecipes.co.uk



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