

Carrot cake with lemon cream cheese frosting

200ml vegetable oil
250g brown sugar
3 eggs
540g coarsely grated carrots
375g self-raising flour, sifted
½ teaspoon bicarbonate of soda, sifted
2 teaspoons mixed spice, sifted

Lemon cream cheese frosting

30g butter, softened
80g cream cheese, softened
1 teaspoon finely grated lemon rind
240g icing sugar

1. Beat butter, cream cheese and rind with an electric mixer until light and fluffy; gradually beat in icing sugar.
2. Position oven shelves; preheat oven to 180 C, gas 4. Grease a deep 22cm round cake pan, line base with baking paper.
3. Beat oil, sugar and eggs with electric mixer until thick and creamy.
4. Stir in carrots and nuts, then sifted dry ingredients. Pour mixture into prepared pan.
5. Bake cake in oven (180 C, gas 4) for about 1 ¼ hours. Stand cake for 5 minutes then turn onto wire rack; turn cake top-side up to cool.
6. Spread cold cake with lemon cream cheese frosting.