

From our kitchen to yours



Carrot and Ginger Cake

Courtesy of <https://sallysbakingaddiction.com/bluebery-oatmeal-muffins>

PREP TIME: 15 min **COOK TIME: 1 hr 15 min** **TOTAL TIME: 1.5 hrs** **SERVES: 10**

Ingredients: CAKE

butter, for greasing		1 1/2cup	all-purpose flour
3 tbsp	corn oil	1 tsp	baking powder
1 tsp	baking soda	2 tsp	ground ginger
1/2 tsp	salt	1 cup	light brown sugar
8 oz	carrots, grated	2	pieces of stem ginger in syrup, drained and chopped
1 oz	grated fresh ginger root	2	eggs, beaten
1/4 cup	seedless raisins		Juice of 1 orange
3 tbsp	corn oil		

Ingredients: FROSTING (cream cheese) - see other options on page 2

8oz	low-fat cream cheese	4tbsp	confectioners' sugar
1tsp	vanilla extract		

Directions:

Preheat oven to 350F. Grease and line an 8-inch round cake pan with parchment paper.

Sift the flour, baking powder, baking soda, ground ginger, and salt together into a large bowl. Stir in the carrots, sugar, stem ginger, ginger root and raisins. Beat the eggs, oil and orange juice together, then add to the flour mixture and mix well.

Spoon the mixture into the prepared cake pan and bake in the preheated oven for 1 - 1 1/4hrs, or until firm to the touch and skewer inserted into the centre comes out clean. Let cool in the pan.

See page 2



Directions: *continued*

To make the frosting place the cream cheese in a bowl and beat to soften. Strain the confectioners' sugar and add the vanilla extract. Mix well. Remove the cake from the pan and smooth the frosting over the top. Decorate with pieces of stem ginger and a little ginger root, then serve.

FROSTING VARIATION:

To make ordinary butter frosting, mix 6 tablespoons unsalted butter, 1 3/4 cups confectioners' sugar, and 1 teaspoon vanilla extract with a little water.

