

# Our carrot cake

Back in the day, Bronte used to be infamous at her old work for treating her colleagues to this special carrot cake on Fridays.

When ScandiKitchen was born, the carrot cake came along. It's quick and easy - and very delicious.



Good food with love from Scandinavia

# Recipe

200g Caster sugar  
200g dark brown sugar  
4 eggs  
400 ml sunflower oil  
400 g self-raising flour  
1 tsp salt  
1 tsp vanilla sugar (we love Toersleffs Vanilla Sugar)  
1 ½ tsp ground cinnamon  
1 ½ tsp mixed spice  
400 g grated carrots  
100 g pine nuts

200g cream cheese  
Juice and zest from 1 lime  
75g icing sugar

Whisk sugar and egg till light and airy, gradually adding the sunflower oil.

Sift dry ingredients into a bowl and fold into the egg mixture. Fold in the carrots and the pinenuts.

Pour into a large tin – about 25 x 35 cm - and bake at 170 C for about 30-35 minutes or until done (it is done when you insert a skewer in the middle and it comes out clean).

To make the topping: Whisk all icing ingredients well and spread over cooled cake. Add some grated carrots and lime zest to decorate.



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