

# Carrot Cake with Cinnamon Frosting

## INGREDIENTS

zest and juice ½ orange

25g sultanas

75ml sunflower oil, plus extra for greasing

1 egg

70g soft light brown sugar

43g wholemeal self-raising flour

43g self-raising flour

1 tsp each ground cinnamon and ground mixed spice

½ tsp bicarbonate of soda

70g carrots, coarsely grated

### For the icing

100g soft cheese

25g butter, softened

43g icing sugar, sifted

pinch ground cinnamon

## METHOD

Stir the zest, juice and sultanas together and microwave on Medium for 1-2 mins.

Heat oven to 180C/160C fan/gas 4 and grease and line the base and sides of a 2lb loaf tin.

Whisk together the oil and eggs.

Mix together the sugar, flours, mixed spice, cinnamon and bicarb in large mixing bowl.

Add the sultanas with any juice and zest left in the bowl, grated carrot, and whisked egg mixture into the dry ingredients, then thoroughly mix.

Tip into the loaf tin and bake on the middle shelf for 1 hr, or until a skewer comes out clean.

Cool the cake in the tin.

Beat together the soft cheese, butter, icing sugar and cinnamon until smooth.

Spread over the top of the cake.