CLASSIC CARROT CAKE

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Our classic carrot cake is a traditional recipe which helps you master a moist, flavour-oozing sponge that hits the spot at teatime. Nutty, spice-infused carrot sponge with sticky, sweet raisins, all coated in a generous cream cheese icing - the most delicious way to end a long day!

Prep time 35 minutes | Cook time 30 minutes | Serves 10-12

FOR THE SPONGE CAKE:
230ml vegetable oil, plus extra for the tin
4 large Stonegate Estate Organic eggs
1½ tsp vanilla extract
100g natural yoghurt
½ orange, zested
265g self-raising flour
335g light muscovado sugar
2½ tsp ground cinnamon

¼ fresh nutmeg, powder or finely grated
265g carrots (about 3), grated
90g sultanas or raisins

FOR THE CREAM CHEESE FROSTING
50g slightly salted butter
200g full-fat cream cheese
100g icing sugar
1 orange, zested

METHOD
Heat the oven to 180C/160°C fan.

Oil, and line two 20cm cake tins with greaseproof paper.

Whisk the oil, natural yoghurt, eggs, vanilla and zest in a jug.

Sieve the flour, sugar, cinnamon, nutmeg, and a pinch of salt to remove all lumps.

Pour the wet ingredients into the flour mix, alongside the carrots, raisins and half the chopped nuts.

Mix well and divide between the two tins evenly.

Bake for 25-30 minutes, then leave to cool in the tins.

MEANWHILE, TO MAKE THE ICING
Beat the butter and soft cheese together, until smooth.

Add the orange zest, and gradually whisk in the icing sugar for a thick, creamy icing.

Once your cake is completely cooled, ice as you please, cut and enjoy!

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