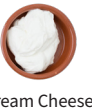
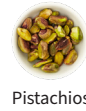
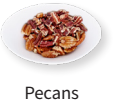




Spiced Carrot & Nut Cake

with Orange Cream Cheese Icing

Grab your Meal Kit with this symbol



Hands-on: 20 mins
Ready in: 1 hr 10 mins

Get ready to impress with this moist and delicious, lightly spiced carrot and nut cake. We've added a hint of orange for added flavour and nuts for extra crunch. We know it will be hard, but be sure to wait for the cake to cool completely before covering with the decadent icing.

Pantry items

Vegetable Oil, Butter, Eggs

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Electric beaters · 20cm round cake tin lined with baking paper · Small frying pan

Ingredients

	6-8 Slices
carrot	2
pecans	1 packet
pistachios	1 packet
orange	1
vegetable oil*	200ml
butter*	100g
eggs*	2
brown sugar	1 packet
vanilla-flavoured syrup	1 packet
sweet golden spice blend	1 sachet
basic sponge mix	1 packet
icing sugar	1 packet
cream cheese	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2630kJ (629Cal)	1160kJ (277Cal)
Protein (g)	9.1g	4.0g
Fat, total (g)	27.0g	11.9g
- saturated (g)	14.8g	6.5g
Carbohydrate (g)	85.1g	37.4g
- sugars (g)	63.9g	28.1g
Sodium (mg)	629mg	277mg

The quantities provided above are averages only.

*Nutritional information is based on 7 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Grease and line a 20cm round cake tin with baking paper. Grate the **carrot**. Roughly chop the **pecans** and **pistachios**. Zest the **orange** then cut in half. Measure out the **vegetable oil**. Measure out the **butter** and set aside at room temperature to soften.

TIP: Weigh out your ingredients before you start to speed up your baking time!



Make the cake batter

In a large bowl, place the **vegetable oil**, **eggs**, **vanilla-flavoured syrup**, **brown sugar** and 1/2 the **orange zest**. Beat with an electric mixer until pale and thickened, **2-3 minutes**. Add the **sweet golden spice blend** and **basic sponge mix** and fold in until just combined. Add the **carrot**, 1/2 of the **pecans** and **pistachios** and gently fold until just combined.



Bake the cake

Transfer the **cake batter** into the lined cake tin. Bake for **45 minutes to 1 hour** or until firm to touch and skewer inserted comes out clean. Set aside to cool completely in the tin.



Start the cream cheese icing

While the cake is cooling, in a large bowl, add the **softened butter**, **icing sugar**, **cream cheese** and remaining **orange zest**.



Finish the cream cheese icing

Using an electric beater, beat until light and fluffy, **3 minutes**. Add a good squeeze of **orange juice** and beat until well combined and smooth, **1 minute**.

TIP: Room temperature butter is easier to whip to create a light and fluffy texture.



Serve up

Transfer the spiced carrot and nut cake to a plate or board. Spread the orange cream cheese icing over the cake. Top with the remaining nuts. Slice and serve.

Enjoy!