

Carrot Cake - Mary Berry recipe

Ingredients:

Cake:

225g Self-raising flour
2 level teaspoons baking powder
150g light muscovado sugar
150g grated carrots
2 large eggs
150ml sunflower oil

Optional:

50g walnuts
2 ripe bananas mashed

For the topping:

175g full fat cheese
50g softened butter
100g sifted icing sugar
A few drops of vanilla extract.



(If you add in the optional ingredients just use 100g grated carrots.)

Method:

1. First pre-heat the oven to 180°C/Fan 160°C/Gas 4. Then grease a 20cm (8in) deep round cake tin and line the base with baking parchment.
2. Next measure all the ingredients for the cake into a large bowl and beat well until thoroughly blended and smooth.
3. After that pour the mixture into the prepared cake tin and bang gently to level the surface.

4. Then bake in the pre-heated oven for around 50-60 minutes until the cake is well risen and shrinking away from the sides of the tin.
5. Once it's out of the oven, leave it to cool in the tin for a few minutes then turn it out, peel off the parchment from the bottoms and finish cooling on a wire rack.
6. Finally, for the topping, measure all the ingredients into a bowl or into a food processor and blitz until smooth. Then spread it evenly over the top of the cake, you can swirl the top for decorative effect.
7. You can add some carrot decorations on top to complete your cake!