



# Rutland, Steady, Cook!

## Barnsdale Lodge's Carrot Cake

### Ingredients

155ml Sunflower Oil  
230g Self-raising Flour  
1tsp Baking Powder  
1.5tsp Mixed Spice  
0.5tsp Ground Ginger  
230g Light Brown Sugar  
Grated zest of half an Orange  
100g Pecan Nuts

260g Carrot, coarsely grated  
3 medium Eggs, beaten

### For the Topping:

Grated zest of a whole Orange  
50g Butter  
200g Cream Cheese  
100g Icing Sugar

### Method

1. Preheat the oven to 200°C/ Gas Mark 6. Grease a 8" cake pan.
2. Add all ingredients to a large mixing bowl and mix well.
3. Pour the mixture into the cake pan and bake for 45 minutes to one hour, or until a skewer comes away clean. Allow to cool.
4. For the icing, add all of the ingredients to a large mixing bowl and beat well. Spread mixture on top of the cooled cake.

Don't forget to share your own **Barnsdale Lodge's Carrot Cake** image on Facebook using **#RutlandSteadyCook**

### Thank you to:

Barnsdale Lodge Hotel  
The Avenue, Exton

