

# Bake4TUF!

## Carrot cake loaf



From: BBC Food

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Preparation time: 30 mins to 1 hour

Cooking time: 30 mins to 1 hour

Serves 12

### Ingredients

#### For the carrot cake

- 140ml/4¾ foz vegetable oil, plus extra for greasing
- 2 free-range eggs
- 200g/7oz light brown sugar
- 300g/10½oz grated carrot (grated weight)
- 100g/3½oz raisins
- 75g/2½oz pecans or walnuts, chopped (optional)
- 180g/6oz self-raising flour
- 1 pinch salt
- ½ tsp bicarbonate of soda
- 1 tsp ground cinnamon
- ½ tsp freshly grated nutmeg
- ½ tsp mixed spice

#### For the orange cream cheese icing

- 200g/7oz full-fat cream cheese, chilled
- 50g/1¾oz butter, at room temperature
- 1 tsp vanilla extract
- 50g/1¾oz icing sugar, sifted
- 1 orange, zest only

### Method

1. Preheat the oven to 150C/130C Fan/Gas 2. Oil and line a 900g/2lb loaf tin (approximately 13x23cm/5x9in) with baking paper.
2. For the carrot cake, beat the eggs in a large bowl, then add the oil, brown sugar, grated carrot, raisins and chopped nuts.
3. Sift in the remaining cake ingredients and mix using a wooden or large metal spoon until well combined.
4. Pour the mixture into the prepared loaf tin, smooth the surface and bake for 1 hour 15 minutes, or until a skewer inserted into the middle comes out clean.
5. Remove from the oven and allow the cake to cool in the tin for about 5 minutes before removing. Cool completely on a wire rack before serving.
6. For the icing, beat the cream cheese and butter together in a bowl until well combined. Add the vanilla extract, icing sugar and orange zest and mix until the icing is smooth and thick.

Using a palette knife, spread the icing evenly over the cooled cake, dipping the knife into a bowl of hot water if the icing is hard to spread out. Cut into slices to serve.

### Recipe Tips

The carrot loaf cake will store well, uniced, for a couple of days. It will freeze well like this too, for up to 3 months.