

# Lockerley and District Garden Club

Flower and Produce Show : Saturday 1st August 2025

## Carrot Cake Recipe

### Ingredients:

100ml sunflower oil  
210g light muscovado sugar  
3 large free range eggs  
210g self raising flour  
1 ½ teaspoons baking powder  
250g grated carrot  
1 teaspoon vanilla extract  
2 teaspoons ground cinnamon  
1/2 teaspoon mixed spice

### Icing:

125g icing sugar  
250g cream cheese  
125g unsalted butter softened  
1 teaspoon vanilla extract

### Method

Preheat oven to 180°C / 160° fan / gas mark 4 and lightly grease and base line 2 x 7" circular sandwich tins.

Sift the flour, baking powder and spices in a large bowl. Then stir in the muscovado sugar breaking up any lumps. Add the grated carrot, eggs and oil, mixing until just combined. Divide equally between the two tins and bake in the oven for 30/35 minutes or until a skewer comes out cleanly when inserted into the centre of the cake. Cool for a few minutes on a rack then remove from tins to cool completely.

For the icing, beat the softened butter, icing sugar and vanilla to a soft buttercream texture then gently fold in the cream cheese. Chill in the fridge for 10/15 minutes if too runny.

Sandwich the cake together with half the cream cheese mixture and spread the remaining on the top of the cake. Finish the top with walnut halves.