

Carrot cake recipes



1. Yummy scrummy carrot cake recipe

source: <https://www.bbcgoodfood.com/recipes/3229/yummy-scrummy-carrot-cake>

Ingredients

0.085kg light muscovado sugar
85 ml sunflower oil
2 large eggs, lightly beaten
70 g grated carrot (about 3 medium)
50 g raisins
grated zest of 1 orange
85 g self-raising flour
 $\frac{1}{2}$ tsp bicarbonate of soda
 $\frac{1}{2}$ tsp ground cinnamon
 $\frac{1}{4}$ tsp grated nutmeg (freshly grated will give you the best flavour)

For the frosting

80 g icing sugar
1 tbsp orange juice

Method

1. Heat the oven to 180C/fan160C/gas 4.
2. Oil and line the base and sides of an 18cm square cake tin with baking parchment.
3. Tip 175g light muscovado sugar, 175ml sunflower oil and 3 large beaten eggs into a big mixing bowl.
4. Lightly mix with a wooden spoon.
5. Stir in 140g grated carrots, 100g raisins and grated zest of 1 large orange.
6. Sift 175g self-raising flour, 1 tsp bicarbonate of soda, 1 tsp ground cinnamon and $\frac{1}{2}$ tsp grated nutmeg into the bowl.
7. Mix everything together, the mixture will be soft and almost runny.
8. Pour the mixture into the prepared tin (or little tins silicone molds) and bake for 40-45 mins or until it feels firm and springy when you press it in the centre.
9. Cool in the tin for 5 mins, then turn it out, peel off the paper and cool on a wire rack. (You can freeze the cake at this point if you want to serve it at a later date.)
10. Beat 175g icing sugar and $1\frac{1}{2}$ - 2 tbsp orange juice in a small bowl until smooth – you want the icing about as runny as single cream.
11. Put the cake on a serving plate and boldly drizzle the icing back and forth in diagonal lines over the top, letting it drip down the sides.

2. Classic carrot cake



https://www.bbc.com/food/recipes/classic_carrot_cake_08513

Ingredients

For the carrot cake

225 ml vegetable oil

200g plain flour

1 tsp bicarbonate of soda

225 g sugar

3 free-range eggs

¼ tsp salt

1 tsp ground cinnamon

250 g carrots, grated

75 g shelled walnuts, chopped

For the icing

50 g cream cheese

75 g caster sugar

50 g butter, softened

METHOD

1. Preheat the oven to 180C/160C Fan/Gas 4.
2. Grease and line a 26cm springform cake tin.
3. Mix all of the ingredients for the carrot cake, except the carrots and walnuts, together in a bowl until well combined.
4. Stir in the carrots and walnuts.
5. Spoon the mixture into the cake tin (or little tins silicone moulds) and bake for 1 hour 15 minutes (less in little molds), or until a skewer inserted into the middle comes out clean.
6. Remove the cake from the oven and set aside to cool for 10 minutes, then carefully remove the cake from the tin and set aside to cool completely on a cooling rack.
7. Meanwhile, for the icing, beat the cream cheese, caster sugar and butter together in a bowl until fluffy. Spread the icing over the top of the cake with a palette knife

3. Mary Berry's carrot and walnut cake



INGREDIENTS

125 ml sunflower oil
2 large eggs
110 g light muscovado sugar
100 g carrots, coarsly grated
150 g self-raising flour
1 tsp baking powder
½ tsp mixed spice
½ tsp ground ginger
30 g walnuts, chopped, plus 8 halves to decorate

For the icing:

25 g butter, at room temperature
125 g icing sugar
125 g full-fat cream cheese
a few drops of vanilla extract

METHOD

1. Preheat the oven to 180C/fan 160C/gas 4. Grease two deep 20cm round sandwich tins [*moules à manqué*] and line the bases of the cake tins with baking parchment.
2. Put the oil, eggs, and sugar into a large mixing bowl. Whisk until the mixture is well combined, lighter, and noticeably thickened. Gently fold the carrot into the cake batter, then stir in the flour, baking powder, mixed spice, ginger, and chopped walnuts until evenly blended.
3. Spoon the mixture evenly between the tins (or little tins silicone molds). Put the cakes in the oven and bake for about 35 minutes, or until golden brown, risen, and shrinking away from the sides of the tins. Transfer to a wire rack to cool.
4. For the icing: Put the butter, icing sugar, cream cheese and vanilla extract in a bowl and whisk using a hand or electric whisk until smooth and thoroughly blended.
5. Spread half the icing on one cake, sit the other cake on top, and spread the remaining icing on top to make a swirl pattern. Decorate the top of the cake with the halved walnuts.

4. The ultimate makeover: Carrot cake



source: <https://www.bbcgoodfood.com/recipes/7900/the-ultimate-makeover-carrot-cake>

Ingredients

For the cake

- ½ medium orange
- 70 g raisin
- 60 ml rapeseed oil
- 50 g plain wholemeal flour
- ½ tsp baking powder, plus a pinch
- ½ tsp bicarbonate of soda
- ½ rounded tsp ground cinnamon
- 70 g dark muscovado sugar
- 140 g finely grated carrot (about 375-400g carrots before peeling)
- 1 eggs
- 50 g self-raising flour

For the icing

- 50 g light soft cheese, straight [*à peine sorti du*]
from the fridge
- 100g quark
- 1 ½ tbsps sifted icing sugar
- ¼ tsp finely grated orange zest
- ¾ tsp lemon juice

Method

1. Heat oven to 160C/fan 140C/gas 3. For the cake, finely grate the zest from the orange and squeeze 3 tbsps of juice.
2. Pour the juice over the raisins in a bowl, stir in zest, then leave to soak while you make the cake.
3. Lightly oil and line the base of a deep 20cm square cake tin.
4. Mix the flours with 1 tsp baking powder, bicarbonate of soda and cinnamon.
5. Separate one of the eggs.
6. Put the white in a small bowl and the yolk in a large one.
7. Break the remaining whole egg in with the yolk, then tip in the sugar.
8. Whisk together for 1-2 mins until thick and foamy.
9. Slowly pour in the oil and continue to whisk on a low speed until well mixed.
10. Tip in the flour mix, half at a time, and gently stir it into the egg mixture with a rubber spatula or big spoon.
11. The mix will be quite stiff.
12. Put the extra pinch of baking powder in with the egg white and whisk to soft peaks [*“faire le bec”*].
13. Fold the carrot, raisins (and any liquid) into the flour mixture.
14. Gently fold in the whisked egg white, then pour into the tin.
15. Jiggle the tin (or little tins silicone molds) to level the mixture. Bake for 1 hr until risen and firm or until a skewer inserted in the centre comes out clean.
16. Leave to cool in the tin 5 mins, turn out onto a wire rack, peel off the paper, then leave until cold.
17. To make the frosting, stir the soft cheese, Quark, icing sugar and orange zest together - don't overbeat.
18. Stir in the lemon juice.
19. Swirl the frosting [*coucher à la poche en faisant des “rosaces”*] over the cake and cut into 16 squares.

This cake is even better if left well wrapped for a day or two before icing and eating.

5. Carrot cake with cinnamon frosting



source: <https://www.bbcgoodfood.com/recipes/532636/carrot-cake-with-cinnamon-frosting>

Ingredients

zest and juice ½ orange
25 g sultanas
75 ml sunflower oil, plus extra for greasing
1 egg
70 g soft light brown sugar
40 g wholemeal self-raising flour
40 g self-raising flour
1 tsp each ground cinnamon and ground mixed spice
½ tsp bicarbonate of soda
70 g carrots, coarsely grated
25 g walnuts, chopped, plus a few halves to decorate

For the icing

100 g soft cheese
25 g butter, softened
40 g icing sugar, sifted
pinch ground cinnamon

Method

1. If you have time to do it the night before, put the orange zest and juice in a bowl with the sultanas. If you don't have time, on the day simply stir the zest, juice and sultanas together and microwave on Medium for 1-2 mins.
2. Heat oven to 180C/160C fan/gas 4 and grease and line the base and sides of a 2lb loaf tin.
3. Whisk together the oil and egg.
4. Mix together the sugar, flours, mixed spice, cinnamon and bicarb in your largest mixing bowl.
5. Add the sultanas with any juice and zest left in the bowl, grated carrot, walnuts and whisked egg mixture into the dry ingredients, then thoroughly mix with a wooden spoon.
6. Tip into the loaf tin (or little tins silicone molds) and bake on the middle shelf for 1 hour, or until a skewer comes out clean.
7. Cool the cake in the tin.
8. Once cool, remove from the tin and make the icing.
9. With an electric whisk, beat together the soft cheese, butter, icing sugar and cinnamon until smooth.
10. Spread over the top of the cake and decorate with walnut halves

6. Lighter spiced carrot cake



source: <https://www.bbcgoodfood.com/recipes/2624636/lighter-spiced-carrot-cake>

Ingredients

60 ml rapeseed oil plus a little extra for greasing
150 g wholemeal flour
1 tsp baking powder
½ tsp bicarbonate of soda
½ tbsp mixed spice
50 g dark soft brown sugar
70 g carrot, grated
70 g sweet potato, peeled and grated
100 g sultana
1 large egg
2 tbsp agave syrup [*facultatif*]
juice 1 orange

For the icing

100 g quark
25 g fromage frais
1 ½ tbsp icing sugar, sifted
zest ½ orange

Method

1. Heat oven to 180C/160C fan/gas 4.
2. Grease and line a 20 x 30cm traybake tin with baking parchment.
3. Mix together the flour, baking powder, bicarbonate, spice and sugar in a big mixing bowl.
4. Stir in the grated carrots, sweet potatoes and sultanas.
5. In a jug, whisk together the egg, rapeseed oil, agave syrup and juice from 1 orange.
6. Tip the wet ingredients into the bowl and stir to combine, then scrape into the tin (or little tins silicone molds).
7. Bake for 25-30 mins until a skewer poked in [*planté dedans*] comes out clean.
8. Prick all over with a skewer and drizzle over the remaining orange juice.
9. Cool in the tin.
10. Once cool, make the icing.
11. Stir the quark with a spoon to make it a bit smoother, then fold in the fromage frais, icing sugar and orange zest.
12. Spread all over the cake and slice into squares to eat.

7. carrot cake

Ingredients

½ pinch of salt
40 g wholemeal flour
½ tsp baking powder (bicarbonate of soda)
½ tsp ground cinnamon
½ tsp ground ginger
130 g dark soft brown sugar
240 g carrot, grated
60 g ground almonds
60 g ground hazelnuts
3 large eggs
agave syrup [*facultatif*]
juice ½ lemon and his grated skin



Method

1. grate carrots
2. grease the tin and spread some flour on it. Preheat the oven on 180°C
3. separate the yolks from the white and whisk yolks and sugar together until smooth and fluffy
4. add grated carrots, ground almonds and hazelnuts, cinnamon, ginger, juice and lemon grated
5. sift the flour mixed with baking powder
6. whisk egg whites with a pinch of salt and add to the other ingredients
7. pour the mixture in the tin (or little tins silicone molds) and put in the oven for 45 minutes (30 minutes in little tins)

After... with an icing it's more better

60icing sugar and the juice of an ½ orange

1. Sift the icing sugar and dilute with orange juice
2. with a fork pour the mixture on the cake to form stripes
3. wait to hardening of the icing before eating (or not!)