

BBC Radio Wales Cookalong

Recipe Card

Zoe's Carrot Cake

475g carrots	2tsp Mixed Spice
80ml buttermilk	50g Walnuts, crushed
3 Eggs (free range or organic if possible)	
1tsp Vanilla extract	
350ml Vegetable Oil	For the icing:
400g Golden Caster Sugar	100g Unsalted Butter
500g Plain flour	600g Icing Sugar
1tsp Bicarbonate of Soda	250g Mascarpone Cream Cheese
1tsp Salt	2tsp Lemon Juice
2tsp Baking powder	

Preheat your oven to 150 degrees whilst lining your tins with greaseproof paper or cake release spray. Mix together the carrots, buttermilk, eggs, vanilla extract, vegetable oil and sugar until all ingredients are well mixed together.

Mix together the flour, baking powder, bicarbonate of soda, salt and mixed spice then slowly beat into the carrot mixture. Remember to scrape the sides of the bowl to ensure all ingredients are well mixed. Finally add the crushed walnuts and mix until smooth. Fill the two tins equally and place in the oven for approximately 30 minutes or until the top of the sponge bounces back.

Whilst you're waiting for your cake to cool on a wire rack, gather all your ingredients for the topping. Mix together the butter and icing sugar until combined but still a snowy consistency, add the lemon juice then the cream cheese and continue mixing until the mixture is smooth and light.

Wait until the sponge is cool and spread the frosting between each layer of the cake before placing on top of each other. Finally cover the top then the outside of the cake.