

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	25 MINS	35-45 MINS	12

IN THE KIT

Bag 1: 75g caster sugar, 75g soft dark brown sugar

Bag 2: 200g plain flour, 1 tsp bicarbonate of soda, 1 tsp baking powder, 1 tsp ground cinnamon, 1/2 tsp ground ginger, 1/2 tsp salt

Bag 3: 25g pecans

Bag 4: 15g pecans

Bag 5: 50g granulated sugar

Bag 6: 180g icing sugar, 1 tsp cinnamon

Butter measure

Wooden skewer

3 x A4 baking paper

Large piping bag

YOU WILL NEED

200ml vegetable oil

2 medium eggs

200g carrot (peeled weight)

150g unsalted butter, at room temperature

1 tbsp milk

20cm square tin

Grater

Whisk

A4 baking tray

STORAGE

This cake is best served at room temperature. Store in an air-tight container, in a cool dry place.

INGREDIENTS

Plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), icing sugar: (sugar (97%), Maize Starch), caster sugar, dark brown sugar: (sugar, cane molasses), granulated sugar, pecans (**nuts**), cinnamon: ground cassia, raising agent: bicarbonate of soda, baking powder: **wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamine), raising agents (sodium acid pyrophosphate, sodium bicarbonate), salt: (salt, anti-caking agent: sodium ferrocyanide), ginger.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1585kJ/373kcal
Fat	0.4g
of which saturates	0.1g
Carbohydrates	88g
of which sugars	65g
Protein	3g
Salt	2.6g

Allergens: For allergens see ingredients in **bold**.
May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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OR



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622g

CARROT & PECAN SQUARES



Michel Roux





1. Preheat your oven to 180°C/160°C fan/gas mark 4. Grease your tin and lay one piece of paper into it. Lightly grease this paper and lay another piece in the opposite way.



2. In a large bowl, whisk together the caster sugar and soft brown sugar (**bag 1**) with the oil and eggs until smooth. Gradually beat in the flour, bicarbonate of soda, baking powder, cinnamon, ginger and salt (**bag 2**) until thoroughly mixed.



3. Grate 200g of carrot and add to your mixture. Roughly chop the pecans (**bag 3**) and stir everything together. Pour into the lined tin and level off. Bake in your preheated oven for 35-45 minutes, testing after 35 minutes by inserting the wooden skewer into the middle of the cake; if the skewer comes out clean of any mixture, it is cooked.



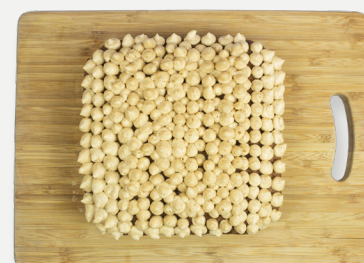
4. Allow your sponge to cool in the tin on a wire rack for 20 minutes, then turn out to cool completely on the wire rack. While the cake is cooling, you can make the pecan brittle. Roughly chop the pecans (**bag 4**) and arrange them closely together (roughly the size of your hand) onto a baking tray lined with the third piece of provided baking paper.



5. Place the granulated sugar (**bag 5**) into a pan along with 1 tbsp of water. Stir to combine, then simmer over a medium heat, trying not to stir again until the sugar reaches an amber colour. Be careful to keep an eye on the caramel, as it can burn if left too long on the heat. Remove from the hob, give it a stir, then carefully and slowly pour your hot caramel evenly over your pecans, making sure they are all covered. Leave to one side to set completely.



6. When your cake and brittle have cooled, begin making the buttercream. Beat 150g of butter in a bowl to soften, then add the icing sugar and cinnamon (**bag 6**) and 1 tbsp of milk. Beat again until light and fluffy. You may wish to add another teaspoon or two of milk to make your buttercream soft and fluffy.



7. Spoon your buttercream into the piping bag provided and cut around 2cm off the end. Pipe small peaks of buttercream all over the top of your cake.



8. Chop your cooled pecan brittle finely and sprinkle over the buttercream. Finally, slice your cake into 12 squares.

MY TOP TIP

For the perfect texture and an even bake, grate the carrot as finely as possible.

Michel Roux
★★★