

The logo for 'Le Bon Baker' is centered at the top of the page. It consists of the words 'Le Bon' stacked above 'Baker' in a black, handwritten-style script font. The text is set against a light orange circular background.

Le Bon
Baker

CARROT CAKE

Ingredients

4 eggs

260g sugar

340g vegetable oil

400g shredded carrots

115g chopped walnuts

70g moist shredded coconut

340g flour

4g ground cinnamon

2g ground clove

6g baking powder

3g baking soda

1g salt

Method

Preheat your oven to a moderate temperature - 180 degrees Celsius (350F).

Prepare a cake tin with parchment paper or lightly grease with butter or oil.

In a large bowl, whisk your eggs and sugar together until the mixture turns lighter in colour.

Add oil and carrots, and then mix with a wooden spoon until combined.

In another large bowl, add all of the dry ingredients except for the walnuts and coconut. Whisk until all dry ingredients are well dispersed. Then add the walnuts and coconut.

Combine the dry mixture with the wet mixture and mix until just combined, careful not to over mix.

Pour the batter into the tin, and then bake. Check and rotate the cake after 25 minutes. Continue to bake until the skewer comes out clean - approximately 45 minutes in total. Serve with cream cheese frosting (see recipe below).

NOTE: this cake is oily. You might want to place the cake tin on a baking tin to avoid oil drips.

CREAM CHEESE FROSTING

Ingredients

500g butter

550g icing sugar

700g philadelphia cream cheese

8g vanilla

Method

Allow cream cheese to soften and come to room temperature (recommend leaving out of fridge for at least 2 hours).

When the cream cheese is ready, beat until smooth on a medium setting. Scrape sides and beat again. Be careful not to over whip the cream cheese, you just want it to be smooth and beat for about 15-30 seconds at a time.

Add the butter a little at a time. Continue to beat at 15-30 sec per time. Scrape down the bowl and beat again.

Add the icing sugar a bit at a time and beat to combine. Continue to add icing sugar until all combined.

Add the vanilla and beat until you have the desired colour.

Use as frosting for your favourite cakes and muffins. Works perfectly with carrot cake and hummingbird cake. Alternately, place in containers and label with use by date.

Product life span is up to 3 weeks if well refrigerated.