



Tropical carrot cake with cream-cheese frosting

Cake:

500g all-purpose flour
2 tsp baking powder
1 tsp baking soda
 $\frac{3}{4}$ tsp salt
1 tsp cinnamon
 $\frac{1}{2}$ tsp nutmeg
170g granulated sugar
170g muscovado sugar
3 eggs
175ml vegetable oil
1 tsp vanilla essence
500g grated carrots

250g pineapple, drained
 and chopped finely
125g pecans, chopped

Icing:

250g full-fat cream
 cheese, softened
50g butter, softened
 $\frac{1}{2}$ tsp vanilla
 essence
250ml icing
 sugar



Preparation



1. Preheat oven to 180°C (170°C fan-assisted), gas mark 4. Grease and flour a 13 x 9 inch metal cake tin.

2. For the cake: in large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon and nutmeg.

3. In another bowl, beat together the sugars, eggs, oil and vanilla essence until smooth.

4. Pour the egg mixture into the flour mixture and stir just until combined. Stir in carrots, pineapple and pecans then pour into the cake tin.

5. Bake in the centre of the oven for 40 minutes.

To check the cake is cooked, pierce the centre of the cake with a skewer. If it comes out clean, the cake is ready. Let the cake cool in the tin for 30 minutes, then remove it from the tin and cool on a wire rack for 30 minutes.

6. For the icing: using a handmixer beat the cream cheese and butter in a bowl until smooth. Beat in vanilla essence, then slowly beat in the icing sugar until smooth.

7. Spread over top of cake. (You can make the icing 24 hours in advance. Cover loosely and refrigerate.)

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