



CARIBBEAN CARROT CAKE (TM7, TM6, TM5, TM31)

⏱ 10 min. ⌚ 2 hrs. 10 min. 🍴 medium ➡ 20 portions

INGREDIENTS

Cake

100 g grapeseed oil, plus extra for greasing
300 g carrots, cut into pieces
3 eggs
1 tsp natural vanilla extract
100 g dark brown sugar
220 g plain flour
2 tsp bicarbonate of soda
1 tsp baking powder
2 tsp ground cinnamon
2 tsp ground ginger
1 tsp ground nutmeg
1 tsp ground cardamom
1 pinch salt
275 g canned pineapple pieces, drained
80 g desiccated coconut, plus extra for decorating
100 g walnuts or pecan nuts, cut into halves, plus extra for decorating

Cream cheese frosting

250 g cream cheese, cut into pieces
180 g butter, cut into pieces
230 g pure icing sugar
1 tsp natural vanilla extract

USEFUL ITEMS

round cake tin (23 cm), baking paper, wooden skewer, wire rack

Preparation

Cake

1. Preheat oven to 180°C. Grease and line cake tin (approx. 23 cm) and set aside.
2. Place carrot into mixing bowl and grate **5 sec/speed 6**.
3. Add grapeseed oil, eggs, natural vanilla extract, brown sugar, plain flour, bicarbonate of soda, baking powder, ground cinnamon, ground ginger, ground nutmeg, ground cardamom and salt and mix **5 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
4. Add pineapple pieces, desiccated coconut and walnuts or pecan nuts and mix **10 sec/🌀/speed 5**.
5. Pour into prepared tin and bake for 45-60 minutes (180°C) or until a wooden skewer inserted into centre of the cake comes out clean. Allow to cool for 30 minutes in tin then transfer onto a wire rack to cool completely.

Cream cheese frosting

6. Place cream cheese, butter, pure icing sugar and natural vanilla extract into mixing bowl and mix **20 sec/speed 5**.
7. Spread frosting onto completely cooled cake and sprinkle with extra coconut and walnuts or pecans to garnish.

TIP

- Caribbean carrot cake is ideal for high tea. For individual serves, bake in a muffin tray or silicone cupcake moulds. Decrease cooking time accordingly.

THERMOMIX PARTS

measuring cup, spatula

KITCHEN EQUIPMENT

oven