



## CARROT CAKE SPONGE

*Preheat oven to 165 degrees | Bake for 18 minutes*

Enjoying revived popularity during rationing in Britain during WWII, the carrot cake is a delicious staple of British baking. Here we have a gluten free, vegan friendly spin on the original that's a healthier way to enjoy the popular treat.

### Ingredients

#### For the carrot cake

160 g shredded carrots  
170 g golden caster sugar  
120 g plain flour (or gluten-free flour)  
1 tsp baking soda  
130 ml oil  
1 tsp ground cinnamon  
½ tsp ground nutmeg  
40 g crushed walnuts  
1 pinch of salt  
1 Tbsp corn flour  
30 ml soya milk

#### For the frosting

85 g vegan margarine  
85 g icing sugar  
255 g Bute Island Original Creamy Sheese

#### For the carrots

Block of Marzipan (check it's vegan)  
orange (or red and yellow) food colouring  
green food colouring OR shop-bought carrot cake decorations (again, be careful to check the ingredients).

### Cooking Method

#### The cake:

Preheat the oven to 165 degrees C, gas mark 4. Grease some silicone moulds, or line a rectangular cake mould with parchment paper. In a mixing bowl, sift together all dry ingredients, except the corn flour. Add the oil, carrots and walnuts. Dissolve the corn flour in the soya milk. Pour into the sponge mix and whisk, medium speed, till an evenly mixed consistency. Divide the sponge equally into the moulds or cake pan. Bake 16 – 18 min, depending on the size of the mould. Check if a toothpick comes out dry and clean.

#### The frosting:

In a mixing bowl, whisk all ingredients together until light and fluffy consistency. Spoon or pipe on top of the cake.

#### The carrots: (editor's contribution)

Whilst you *can* use shop-bought cake decorations, many are not vegan. Therefore you may have better luck making your own. The easiest way is using marzipan, and a few drops of orange (or red and yellow) food colouring to get that "carrot" colour. You'll need to get yourself some thin disposable gloves for this and knead a few drops into your marzipan. From there you can mould it into a ball, roll into a sausage on a chopping board and shape in your hands until you have a "carrot". For the stalk, you can either colour some marzipan green the same way, shaping by rolling into thin strands which you then need to cut into 4 short lengths. Bend the strands into v-shapes and push together. Make a hole in the top of your carrot and push your "stalk" in to complete your decoration