

## Tropical Carrot Cake

This recipe from Victoria at Little Tring Cakes is zesty and warming and the rum gives it a great 'holiday' kick.

### For the Cake

- 300g light brown sugar
- 300g self-raising flour
- 3 medium free-range eggs
- 300g rapeseed oil
- 8g bicarbonate of soda
- 280g grated carrot
- 220g tin of pineapple
- 75g chopped walnuts
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- Zest and juice of 1 orange
- 1 tsp vanilla extract
- 1/2 tsp sea salt
- 75ml spiced rum

### Method

1. Pre-heat the oven to 160C. Line 2 x 8in round cake tins with a disc of greaseproof paper and brush with oil.
2. In a bowl, weigh out all the dry ingredients and orange zest.
3. In the measuring jug, weigh out the oil and add the eggs to this. Meanwhile, grate the carrots and separate the pineapple from the juice in the tin, put the juice to one side.
4. Add the oil and eggs to the dry ingredients in quarters, mixing well between each interval.
5. Fold in the carrot, walnuts and pineapple to the mix.
6. Separate between the two tins and bake in the middle of the oven for 35 minutes. Check that a skewer in the middle of the cake comes out clean. Remove from the oven.
7. In a small pan, juice the oranges and add the pineapple juice. Bring to the boil and remove from the heat. Add the rum. Evenly pour this over both cakes while the cakes and syrup are still warm. Leave to cool in their tins while you make the icing.

### For the Icing

- 300g icing sugar
- 50g butter
- 100g cream cheese
- 1 tsp vanilla
- 1 tsp cinnamon
- 1/2 tsp sea salt

- Zest and juice of 1 orange

To decorate:

- Dried mango
- Edible gold powder

## Method

1. Whisk the butter and cream cheese together along with the vanilla, salt, cinnamon and orange zest. Slowly add the icing 1 tbsp at a time.
2. Once the cakes are cool, tip out of their tins by placing a plate on top of them and turning the tins upside down. Add one-third of the icing to the middle of the cake and spread evenly using a spoon. Place the other layer of the cake on top of this.
3. Pour the remaining icing on top of the cake using the back of a spoon to spread evenly and give a 'paddled' texture.
4. Tear up the dried mango and scatter evenly on top of the cake. Sprinkle with gold glitter.
5. Keeps in an airtight container for up to three days.

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