QUEEN
-EST 1897-



PREP: 10 min
COOK: 40 min
SERVES: 12

Classic Carrot Cake Recipe

Deliciously moist and lightly spiced, this is our go-to carrot cake that turns out perfectly, every time. If you'd like to bake a carrot layer cake or cupcakes using this recipe, scroll to the bottom of the method for ingredient conversions. Recipe alterations: Add another 1 tsp of ground ginger and 60g of finely chopped crystalised ginger for a delicious Carrot & Ginger Cake.

Ingredients

Cake

1 ¼ cup (200g) brown sugar, lightly packed

2 eggs

200ml sunflower oil

2 tsp Queen Organic Vanilla Bean Paste

200 g plain flour

½ tsp bicarbonate of soda

1 tsp baking powder

2 tsp ground cinnamon

Method - Cake

STEP 1

Preheat oven to 170°C (fan forced). Grease and line a medium 21cm x 11cm loaf tin with baking paper.

STEP 2

Whisk together sugar, eggs, oil and Vanilla Bean Paste in a large bowl until well combined.

STEP 3

Sift together flour, bicarb soda, baking powder, cinnamon, ginger and salt. Add to mixture and mix until just combined. Stir in the grated carrots and walnuts until incorporated.

STEP 4

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

½ tsp ground ginger

¼ tsp ground nutmeg

½ tsp salt

1 cup (200g) carrots, peeled & grated finely

cup (80g) walnuts or pecans, chopped

Cream Cheese Icing

125g cream cheese

1 tsp Queen Vanilla Bean Paste

50g unsalted butter, softened

2 cups (300g) icing sugar

Method - Cake

Add mixture to prepared tin and bake for 35-40 minutes or until sponge bounces back when pressed. Allow cake to cool for 10 minutes in the tin before turning out onto a wire rack to cool completely.

Method - Icing

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth.

STEP 2

Add Vanilla Bean Paste and butter and mix until just incorporated. Add icing sugar and mix on low until combined – do not over mix.

STEP 3

Spread icing onto cooled loaf and slice to serve.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.