

# ACT Tradies Meteor Nicola Browne's Gluten Free Carrot Cake

Prep time: 10 minutes

Cooking time: 55-60 Minutes

Makes: 1 large cake

## Ingredients

1 cup neutral oil

2 cups raw or white sugar

4 eggs

1 cup wholemeal flour

1 cup plain flour

¼ tsp salt

2 tsp cinnamon

1 tsp mixed spice

1 tsp ground ginger

3 cups grated carrot

2 tsp baking soda

1 tbsp orange juice

Fine strands of orange zest, to garnish

## Cream Cheese Icing

75g butter, softened but not melted

250g cream cheese (not low fat)

Finely grated zest and juice of 1 lemon or more to taste

4 cups icing sugar

## Method

Preheat oven to 160°C. Grease a 25cm springform cake tin and line with baking paper.

Place oil, sugar and eggs in a food processor, electric mixer or mixing bowl and whizz or beat to combine. Add wholemeal flour, plain flour, salt, cinnamon, mixed spice, ginger and grated carrot. Pulse or mix until just combined – don't over mix. Dissolve baking soda in orange juice and pulse or stir into cake mixture.

Spread into prepared tin and bake until the cake is springy to touch and a skewer inserted into the middle comes out clean (about 55-60 minutes). Allow to cool in tin for 10-15 minutes before turning out onto a cake rack. The uniced cake will keep in an airtight container in a cool place for up to a week. When you are ready to serve, ice with Cream Cheese icing.

To make Cream Cheese icing, place butter, cream cheese, lemon zest and juice and icing sugar in a food processor or bowl. Whizz or beat until smooth then spread over top and sides of cake. Garnish with orange zest.