

Carrot Cake with a Twist

Total Time: 1 hour Preparation: 20mins Cook: 40mins

INGREDIENTS

150ml sunflower oil
200g light brown caster sugar
3 medium eggs, beaten
150g grated organic carrots
100g mixed cranberries & raisins
150g Hibiscus Lily Date & Tamarind
Chutney (mild, tangy or hot)
200g self-raising flour
1 tsp ground cinnamon
1 tsp bicarbonate of soda
8" or 9" cake pan



METHOD

- 1 Preheat oven to 180°C or 160°C for fan ovens.
- 2 In a large bowl mix sugar and oil well. Pour beaten eggs onto the sugar mix and lightly mix with a spoon.
- 3 In a mini blender blend the chutney to a smooth paste and stir into the sugar and egg mixture.
- 4 Stir in the grated carrots.
- 5 Mix cranberries and golden raisins with all the dry ingredients and add to the wet mix, stir with a spoon until mixed.
- 6 Pour the runny batter into the tin and bake for 35-40 minutes. Check after 30 minutes as ovens do vary. The cake should be well risen and springy; check with a knife to make sure it's cooked inside. When cooked, turn out onto a wire rack.
- 7 When the cake is cold, coat well with cream cheese icing or drizzle fondant icing over it or you can eat the delicious cake as it is with tea or coffee.

Note: Tamarind makes the cake moist and keeps it moist a bit longer than a carrot cake baked without the chutney.