



Carrot Sheet Cake with Cream Cheese Icing

Cooking Time: 60 minutes

INGREDIENTS:

Carrot Sheet Cake:

- 1 cup rice bran oil (or any neutral oil)
- 1 1/2 cups brown sugar
- 2 teaspoons vanilla bean paste
- 4 large eggs, room temperature
- 1/4 cup whole milk
- 2 cups finely grated carrots (approximately 3 large carrots)
- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon bicarb/baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground Cinnamon
- 1/2 teaspoon ground mixed spice
- 1/2 cup roughly chopped Walnuts

Cream cheese Icing:

- 250 grams cream cheese, room temp
- 100 grams Unsalted butter, room temp
- Vanilla bean paste
- 2 1/3 cups icing sugar, sifted
- Lemon zest
- Crushed walnuts for decor

METHOD:

1. Grease your 9 X 12 inch sheet pan with baking spray and line with baking paper. Preheat oven to 180C.
2. In a large mixing bowl add the oil, brown sugar, vanilla bean paste, eggs, milk, and carrots and mix for a minute either with a spatula or stand mixer on low with a whisk attachment.
3. In a separate bowl sift together the flour, baking powder, baking soda/bicarb soda, salt, ground cinnamon and mixed spice.
4. Gradually fold in the dry mixture into the wet mixture along with the chopped walnuts either with a spatula or in a stand mixer on low speed with a paddle attachment until just incorporated. Do not over beat.
5. Pour batter into prepared pan and bake for 30 minutes or until a knife inserted in the centre of the cake comes out clean. Allow to cool completely before icing.
6. To make the icing simply whip the cream cheese and butter in a stand mixer on high speed for 1 minute to make it nice and fluffy. Add in the sifted icing sugar, vanilla bean paste, and lemon zest and whip on low speed until incorporated.
7. Remove sheet cake from pan and place on a large board. Lather on the icing and spread evenly. Top with some finely chopped walnuts, slice into desired portions and enjoy.

TIPS/SUBSTITUTIONS:

- Keep in a covered airtight container in the fridge for 3-4 days, not that it will last that long.
- If you like the additions of raisins, feel free to fold 1/2 a cup of them right after you have folded in the dry ingredients to the wet ingredients.

