



LAYERED CARROT CAKE

INGREDIENTS

300ml sunflower oil
225g brown sugar
4 eggs
175g golden syrup
350g Country Range Self Raising Flour
2 tsp Country Range Ground Cinnamon
2 tsp Country Range Ground Cloves
1 tsp Country Range Ground Ginger
1 tsp Country Range Bicarbonate of Soda
225g carrots, peeled and grated
50g Country Range Coconut
1 tbsp Country Range Chopped Walnuts
Filling and Topping
500g cream cheese
100ml Country Range Orange Juice
100g icing sugar
1 tbsp Country Range Pistachio Nuts, roughly chopped

METHOD

1. Pre-heat the oven to 155°C/310°F/Gas Mark 2.
2. Whisk the eggs and sugar until thick, creamy and pale in colour then add the oil to create a mayonnaise type mix.
3. Add the remainder of the ingredients, mix well then pour into a terrine 15cm x 5cm, filling half full and bake for 35 minutes. Allow to cool.

4. For the filling and topping, beat together the cream cheese, icing sugar and orange juice until smooth. Slice the cake, fill with the cream cheese mixture the pipe onto the top. Finish with a sprinkling of chopped pistachio nuts.