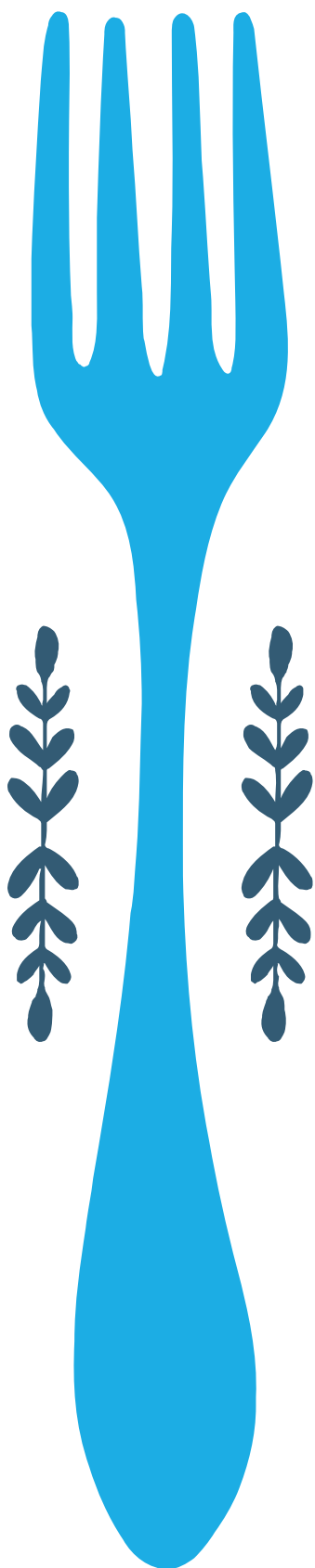


CHRISTMAS CARROT CAKE

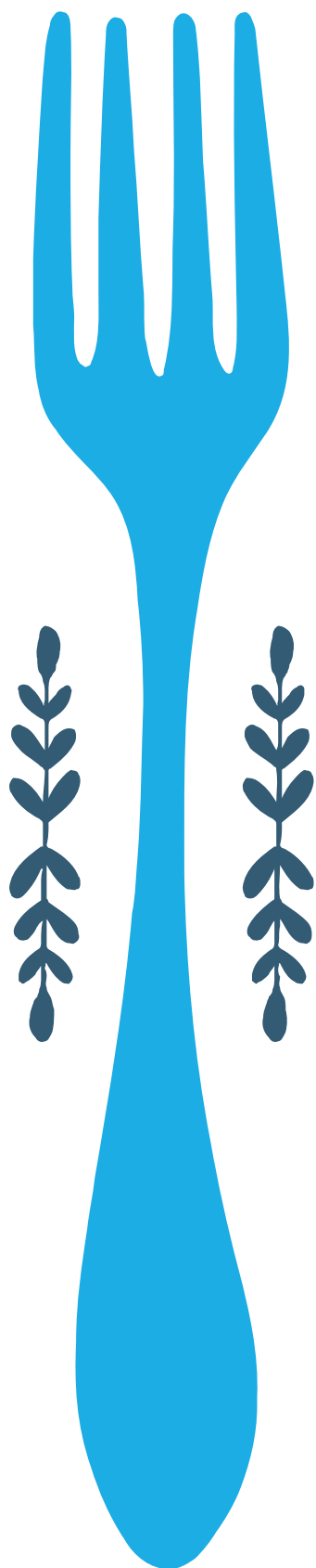
INGREDIENTS

- CAKE
- 200 g Country Range Butter
- 280 g light brown Muscavado sugar
- 4 large eggs
- 2 whole oranges, finely blitzes in a food processor and passed through a sieve (save a little aside for the icing)
- 320 g Country Range Self Raising Flour
- 2 tsp Country Range Bicarbonate of Soda
- 2 tsp Country Range Ground Cinnamon
- 0.5 tsp Country Range Ground Nutmeg
- 2 tsp Country Range Ground Ginger
- 1 tsp Country Range Ground Cloves
- 0.5 tsp salt
- 11 oz grated carrots
- 90 g Country Range Chopped Dates
- 90 g Country Range Sultanas
- 170 g Country Range Chopped Pecan Nuts
- 1 tsp orange oil
- GLAZE
- 1 orange (juice of)
- 2 oz granulated sugar
- ICING
- 100 g Country Range Butter
- 250 g icing sugar
- 4 tblsp double cream
- 1 orange, blitzed
- pecan nuts, to decorate



METHOD

1. Pre-heat the oven to 180°C/160°C Fan/Gas Mark 4.
2. Grease and line the base of your cake tin.
3. For the cake, melt the butter in a saucepan then whisk in the sugar, eggs and orange oil until smooth and well combined.
4. Sift the flour, bicarbonate of soda and ground spices into a large mixing bowl. Stir in the salt. Fold the butter mixture into the dry ingredients until combined. Fold in the carrots, sultanas, pecans, orange zest and juice.
5. Pour the mixture into the prepared tin and bake for approximately 1 hour, or until a knife comes out clean when inserted into the middle.
6. Leave to rest in the tin for a little while before transferring to a wire rack to cool completely.
7. For the glaze, put the orange juice and sugar in a saucepan and cook until reduced to a sticky glaze. Brush the top of the cake with the glaze while it is still warm.
8. For the icing, slowly beat the butter and icing sugar together using a spatula and bowl or an electric mixer. When combined, add the orange oil. Continue to mix for until light and fluffy.
9. Set aside a quarter of the icing, transfer to a piping bag fitted with a piping nozzle. Cut the cooled cake in half horizontally and spread a third of the plain icing on the bottom layer, then replace the top. Neatly cover the top and sides of the cake with icing.



10. Finally decorate the outside of the cake with the pecan halves, using a little extra icing to hold them in place if necessary.