



Bec's Carrot Cake

175ml vegetable oil
2 eggs lightly whisked
1 generous tsp of vanilla extract
1 small tin of crushed pineapple (227g) drained well
2 ½ cups of grated carrot
1 cup caster sugar
1 ½ cup of chopped pecan nuts
1 1/3 cup of plain flour
1 tsp ground cinnamon
½ tsp ground ginger
1 ½ tsp bicarb soda

Icing

100g softened cream cheese
50g softened unsalted butter
1 tbsp lemon juice
1 ½ cups sifted icing sugar

1. Line a 24cm cake tin with baking paper and preheat oven to 170 degrees Celsius
2. In a large mixing bowl, place carrot, oil, sugar, ½ cup of pecans, eggs, vanilla and pineapple. Combine ingredients thoroughly
3. Next, sift in the flour, bicarb and spices. Mix to combine
4. Pour cake batter into prepared pan, and bake for 50-60 minutes or until a skewer in the middle of the cake comes out clean
5. Meanwhile, to make the icing mixture, add all ingredients into a medium mixing bowl and use electric beaters to beat until the icing is very smooth
6. Once the cake is cooked, allow it to cool completely on a wire rack
7. Cover the cake with icing and use the extra cup of chopped pecan nuts to press into the sides of the cake for decoration and an extra crunch!