

Carrot Cake

Ingredients

- 175g light muscovado sugar
- 175ml [sunflower oil](#)



- 3 large eggs, lightly beaten
- 140g grated [carrot](#)



(about 3 medium)

- 100g raisins
- grated zest of 1 large [orange](#)



- 175g self-raising flour
- 1 tsp [bicarbonate of soda](#)



- 1 tsp ground cinnamon
- ½ tsp grated [nutmeg](#)



(freshly grated will give you the best flavour)

For the frosting

- 175g icing sugar
- 1½-2 tbsp orange juice
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Method

1. Heat the oven to 180C/fan160C/gas 4. Oil and line the base and sides of an 18cm square cake tin with baking parchment.
2. Tip 175g light muscovado sugar, 175ml sunflower oil and 3 large beaten eggs into a big [mixing bowl](#). Lightly mix with a wooden spoon. Stir in 140g [grated](#) carrots, 100g raisins and grated zest of 1 large orange.
3. Sift 175g self-raising flour, 1 tsp bicarbonate of soda, 1 tsp ground cinnamon and ½ tsp grated nutmeg into the bowl. [Mix](#) everything together, the mixture will be soft and almost runny.
4. Pour the mixture into the prepared tin and bake for 40-45 mins or until it feels firm and springy when you press it in the centre.
5. Cool in the tin for 5 mins, then turn it out, peel off the paper and cool on a [wire rack](#). (You can freeze the cake at this point if you want to serve it at a later date.)
6. Beat 175g icing sugar and 1½ - 2 tbsp orange juice in a small bowl until smooth – you want the icing about as runny as single cream.
7. Put the cake on a serving plate and boldly drizzle the icing back and forth in diagonal lines over the top, letting it drip down the sides.