



SKYE BLUE

Kitchens

CARROT CAKE

Preheat oven to 170° C/325° F / Gas 3
Line the bottom and sides of a 22cm round cake tin.

What you need:

3 eggs (room temperature)
1/3 cup coconut or soft brown sugar
2/3 cup oil (canola, sunflower or similar)
2/3 cup of plain unsweetened yoghurt (note 1)
Grated rind of 1 orange
3 cups of grated carrot



To Make:

Into a bowl add the oil and sugar, whisk together. Add the eggs and whisk again until creamy. Add the yoghurt and gently blend in. Empty packet contents into the bowl and slowly half mix through. Don't over mix. Add the grated carrot and orange rind. Fold through until combined. Pour batter into prepared tin. Spread evenly with the back of a spoon. Bake in the centre of oven for 30-40 minutes or until a cake skewer comes out clean. (Ovens will vary). Leave to cool in the tin for 15 minutes before turning out onto a wire cooling rack. When cake is cold decorate with icing below or as desired.

Icing: 150g butter (note 2)
175g icing sugar
1 tsp vanilla essence

Add above ingredients to a bowl and whisk together. A 1-2tsp warm water and whisk again.

Note:

1. For dairy free use Coconut yogurt
2. For dairy free replace the butter with Olivani

Tip: Cover first then store in the fridge in warmer weather.

For vegan: Replace the eggs with ¼ cup of apple sauce plus 6 TBS chickpea liquid (from a can) whipped until like meringue. Whisk the apple sauce with the oil and sugar. Fold through the 'meringue' with the grated carrot and orange rind.