

**Miele**

# Carrot and pecan cake

By Miele

**15 minutes**

Preparation Time

**45 minutes**

Cooking Time

**8-10 servings**

Serves



## INGREDIENTS

250g grated carrot  
180g orange juice  
190g brown sugar  
70g unsalted butter  
70g caster sugar  
2 eggs  
375g plain flour  
1 tsp baking powder  
½ tsp bi-carb soda  
1 tsp mixed spice  
90g chopped pecans

## Cream cheese frosting

250g cream cheese, softened  
100g butter  
2 tsp vanilla paste  
2½ cups icing sugar  
Dried flowers, optional garnishes  
Meringue crisps, optional garnishes  
Chopped pecans

## **METHOD**

1. Pre-heat Oven on Cake Plus at 160°C or Fan Plus at 160°C.
2. Grease and line a 20cm springform cake tin. For a layered cake, line two 20cm tins.
3. In a blender, combine the carrot, orange juice and brown sugar. Blend until you have a course puree.
4. In a bowl of an electric mixer with paddle attachment, cream together butter and caster sugar until light and fluffy.
5. Add the eggs, one at a time, beating well between each addition. Then add the carrot puree and mix well.
6. Stir in the flour, baking powder, bi-carb soda, spices and pecans until fully combined.
7. Pour the batter into the prepared cake tins. Bake on shelf position 2 for 45-60 minutes, or until a skewer comes out clean. Allow to cool before icing.

### **Cream cheese frosting**

1. In the bowl of an electric mixer, beat the butter and cream cheese until pale in colour. Add the icing sugar, vanilla paste and beat until combined.

### **To serve**

1. Once the cake is cooled, trim the top of the cake and spread the cream cheese over the top. Stack with the next cake and spread the remaining cream cheese icing over the sides. For a single cake, cover the top and sides with frosting.
2. Decorate the cake with dried flowers, meringue crisp or chopped pecans.

### **Hints and tips**

- For a more impressive cake, double the recipe and bake in two 20cm springform cake tins.
- Cake can be made in advance and frozen for up to 2 months
  
- The cake mixture can be divided into regular or mini cupcake tins for petit fours (bite-sized portions)..