

Carrot Cake – The Great British Book of Baking

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-butter-cream-recipe-great-british-baking-master>

Ingredients:

- 1 3/4 cups self raising flour
- 1 teaspoon baking powder
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon grated nutmeg I used ground
- 1/2 teaspoon mixed spice ground
- 1/2 teaspoon ground ginger
- 1 7/8 cups light brown muscovado sugar soft
- 1/2 Orange an unwaxed
- 3/4 cup walnut pieces
- 3 eggs medium free-range, beaten
- 5/8 cup sunflower oil
- 2 1/4 cups carrots grated, approx 3 medium carrots
- 7/8 cup full fat cream cheese
- 3 1/2 tablespoons unsalted butter softened, and it really does need to be soft
- 1 1/4 cups icing sugar sifted
- 1/2 Orange an unwaxed
- 2 teaspoons orange juice

Nutrition:

1. Calories: 1410 calories
2. Carbohydrate: 158 grams
3. Cholesterol: 240 milligrams
4. Fat: 82 grams
5. Fiber: 8 grams
6. Protein: 19 grams
7. SaturatedFat: 22 grams

8. Sodium: 400 milligrams
 9. Sugar: 98 grams
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