

Class 15: Sour Cream Carrot Cake

Prep: 20 min

Cook: 1hr

Serves: 8-10

Ingredients:

- 3/4 cup self-raising flour
- 1/2 cup plain flour
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/2 cup brown sugar
- 1 1/2 cups carrots, grated
- 1/2 cup oil
- 2 eggs, lightly beaten
- 1/2 cup sour cream

Icing:

- 60g cream cheese, softened
- 30g butter, softened
- 1teaspoon lemon, rind of, grated
- 1 1/2 cups icing sugar

Method:

1. Grease a 20cm ring tin, line the base with paper; grease paper.
2. Sift flours, soda, cinnamon and nutmeg into a bowl, stir in sugar and carrot.
3. Combine oil, eggs and sour cream and stir into flour mix.
4. Pour mixture into ring tin, bake in a moderately slow oven about 50 minutes.
5. Turn on to rack to cool.
6. When cold spread with icing and decorate with walnut halves.

CREAM CHEESE ICING:-

7. Beat cheese, butter and lemon rind in a small bowl until light and fluffy, gradually beat in sifted icing sugar; beat until combined.
8. Ice on **TOP OF CAKE ONLY**

Enjoy!! 😊