

NADIYA HUSSAIN'S CARROT BUNDT CAKE



INGREDIENTS

For the cake:

- 170ml sunflower oil, plus extra for greasing
- 440g light soft brown sugar
- 4 large eggs
- 270g carrots, finely grated
- 280g plain flour, sifted
- 2 teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon mixed spice

For the cream cheese ripple:

- 100g full-fat cream cheese
- 20g unsalted butter, softened
- 180g icing sugar
- 3 tablespoons milk
- 1 teaspoon vanilla bean extract
- Icing sugar, for dusting



METHOD

- Preheat the oven to 190°C/fan 170°C and grease the inside of a bundt tin well.
- Put the oil, sugar, eggs and carrot in a bowl and mix well.
- Add the flour and baking powder, salt, cinnamon, mixed spice and nutmeg to a separate bowl and mix till incorporated. Add to the wet ingredients and mix till you have an even batter.
- Make the cream cheese ripple by whisking the cream cheese, butter, icing sugar, milk and vanilla bean extract together till combined.
- Pour half the carrot cake batter into the tin and level off. Add the cream cheese on top, then add the rest of the carrot cake batter in a final layer. Use a skewer to ripple the batter.
- Bake for 50 minutes–1 hour until the cake is risen and firm and a skewer inserted into the middle comes out clean.
- Take out and leave to cool in the tin for at least 20 minutes so that the cake is firm enough to turn out.

