

Sensational Microwave Carrot Cake

Ingredients

220g (10oz) finely grated carrots	50g (2oz) walnut pieces
50g (2oz) chopped dates	175g (6oz) light soft brown sugar
2 large eggs	175ml (6 fl. oz) sunflower oil
5 ml (1 tsp) vanilla extract	30ml (2 tbsp) cold milk
150g (5oz) plain flour	5ml (1 tsp) baking powder
4ml (3/4 tsp) bicarbonate of soda	5ml (1 tsp) mixed ground spice

Icing

200g (8oz) full fat Philadelphia
150g (6oz) icing sugar
Zest of 1 lemon
Juice of 1lemon
4ml (3/4 tsp) vanilla extract
25g (1oz) walnuts

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Method

In the middle size Stainless Steel bowl add the carrots, walnuts, chopped dates, brown sugar, beaten eggs, vanilla extract, cold milk, sunflower oil and mix well.

Then sift into the bowl the flour, baking powder, bicarbonate of soda and ground spice and mix well

Line either stone with Parchment Paper.

Pour in the mixture and based on a 750w microwave cook on High for 14 minutes. The top should be springy and the sides coming away from the edge a wee bit. If you are using the Mini Baker, only fill it $\frac{3}{4}$ full.

When it is cooked put the stone on the Cooling Rack for 15 minutes. After that time with your Skinny Scraper gently ease the cake away from the sides. Then turn the cake out onto the Cooling Rack and let it cool completely.

To make the icing all you have to do is in the Small Stainless Steel bowl beat the Philadelphia into the icing sugar. Zest the lemon, then juice half the lemon and then add the vanilla extract. This mixture will be runny but it is gorgeous. When the cake is cold pour the icing mixture over the top of the cake and let it run down the sides. Decorate with a few walnut pieces.