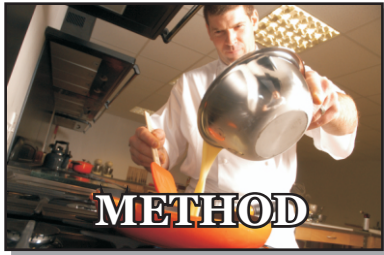


Carrot Cake

2 Eggs
 140ml (5fl oz) Vegetable oil
 200g (7oz) Soft light
 300g (11oz) Grated carrot (weight when grated)
 100g (3 1/2 oz) Raisins
 75g (3oz) Pecans or walnuts, chopped (optional)
 180g (6 1/2 oz) self-raising flour
 Pinch of salt
 1/2 tsp bicarbonate of soda
 1 tsp ground cinnamon
 1/2 tsp freshly grated nutmeg
 1/2 tsp mixed spice

For the orange cream cheese icing

250g (9oz) cream cheese (straight from the fridge)
 50g (2oz) butter, softened
 1 tsp vanilla extract
 275g (10oz) icing sugar, sifted
 Finely grated zest of 1 orange



- 1 Preheat the oven to 150 oc (300 of), Gas mark 2. oil and line the loaf tin with greaseproof paper.
- 2 Beat the eggs in a large bowl, then add the oil, brown sugar, grated carrot, raisins and chopped nuts.
- 3 Sift in the dry ingredients and bring the mixture together using a wooden or large metal spoon.
- 4 Pour the mixture into the prepared loaf tin, smooth the surface and bake in the oven for 1 - 1 1/4 hours or until a skewer inserted into the middle comes out clean.
- 5 Allow to cool in the tin for about 5 minutes before removing . Cool completely on wire rack before serving.
- 6 To make the icing, beat the cream cheese and butter together in a bowl until combined. Add the vanilla extract, icing sugar and finely grated orange zest and mix to combine. The icing should be smooth and quite thick. Using a palette knife, spread the icing evenly over the cooled cake, dipping the knife into a bowl of hot water if the icing is hard to spread out. Cut into slices to serve.