

Honey-Sweetened Carrot Cake with a Creamy Honey Topping

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This is a carrot cake with a real difference – its distinctive honey taste makes it a love or hate cake. It's wonderfully moist and delicately flavoured. If honey isn't your thing, this isn't the cake for you!

Ingredients:

575g honey
225g grated carrot
375 plain flour
175ml buttermilk
125ml vegetable oil
3 eggs
115g chopped walnuts
2 tsp. vanilla extract
2 tsp. ground cinnamon
2 tsp. bicarbonate of soda
1 tsp. ground nutmeg
1 tsp. ground ginger
Pinch of salt

For the topping:

450g cream cheese
5 tbsp. honey
1 tsp. vanilla extract

Directions:

1. Preheat the oven to 180C/gas mark 4. Grease and line a 25cm cake tin.
2. In a large bowl, sift together the flour, bicarb, ginger, nutmeg, cinnamon and salt.
3. In another large bowl, beat the eggs until combined. Add the buttermilk, honey, oil and vanilla extract and mix again.
4. Gradually tip the flour mixture into the wet mixture until the dry ingredients get absorbed.
5. Fold the carrots and the walnuts into the mixture and give everything a final mix.
6. Cook for fifty minutes, then leave to cool.
7. Once the cake is cooled, it's time to ice it. Mix together the cream cheese, honey and vanilla and spread liberally over the top of the cake and down the sides.

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