CARROT CAKE

By Irish Yogurts Clonakilty

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Method

- Preheat your oven to 160˚C fan
- In a large bowl combine sugar, flour, salt, bicarbonate of soda, cinnamon, nutmeg and ground spice
- In another bowl or jug combine the oil, yogurt, eggs and grated carrot
- Fold the wet ingredients into the dry ingredients and ensure all is thoroughly combined
- Fold in your walnuts
- Tip into 2 greased and lined tins and place in your preheated oven. Bake for 40-45 minutes
- Allow to cool on a wire rack for an hour
- In the meantime make your icing by adding your butter and Crème Fraîche to a bowl. Slowly incorporate your icing sugar in small batches. Add a few drops of vanilla extract and whisk for a further 3-5 minutes until pale and thick. Refrigerate for 1-2 hours
- Assemble and decorate your cakes with the frosting and any leftover walnuts as desired

Ingredients

- 115ml vegetable oil, plus extra for greasing
- 25g **Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt**
- 2 eggs
- 200g light brown sugar
- 300g grated carrot (grated weight)
- 100g walnuts, chopped roughly
- 180g self-raising flour

- 1 pinch salt
- ½ tsp bicarbonate of soda
- 1 tsp ground cinnamon
- ½ tsp freshly grated nutmeg
- ½ tsp mixed spice
- Optional: Zest of ½ an orange

For the Icing

- 125g **Irish Yogurts Clonakilty Half Fat Crème Fraîche**
- 60g butter at room temperature
- Vanilla
- 400g Icing Sugar, sieved

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