

Ginger and Walnut Carrot Cake – a Nigella Recipe www.nigella.com

Ingredients

200g plain flour
1 tsp baking powder
½ tsp bicarbonate of soda
2 tsp ground ginger
¼ tsp salt
175g soft brown sugar
2 large eggs
200ml vegetable oil
200g carrots (peeled and coarsely grated)
100g walnut pieces roughly chopped
75g crystallised ginger (finely chopped)

For the icing

100g unsalted butter
100g icing sugar
1 teaspoon of cornflour
100g full fat cream cheese (fridge cold)
1 x 15ml tablespoon of fresh ginger (coarsely grated)

To decorate

25g walnut pieces (roughly chopped)
25g crystallised ginger (chopped)

Method

- Preheat the oven to 170C/150C fan and grease the sides and line the base of a 20cm springform cake tin
- Put the flour, baking powder, bicarbonate of soda, ground ginger and salt into a bowl and mix thoroughly
- In a separate bowl, beat the sugar, eggs and oil until completely mixed together, then gradually add the dry mixture, incorporating thoroughly.
- Add the prepared carrots, walnuts and ginger and scrape the lot into the prepared tin. Bake for 45-55 minutes until a skewer inserted comes out dry.
- For the icing, beat the butter and icing sugar, then add the cornflour and half of the cream cheese, once incorporated, add the second half of the cream cheese. Do not overbeat.
- Squeeze the raw ginger wrapped in a piece of kitchen roll to add the juice to the icing and beat again briefly to incorporate fully, refrigerate.
- Once the cake is completely cooled spread the icing on top and sprinkle with ginger and walnuts to decorate.

