



# Spiced Carrot & Nut Cake

with Orange Buttercream Icing

Grab your Meal Kit with this symbol



Carrot



Pecans



Pistachios



Orange



Vanilla-Flavoured Essence



Brown Sugar



Sweet Golden Spice Blend



Basic Sponge Mix



Icing Sugar

**1** Hands-on: **20 mins**  
Ready in: **1 hr 10 mins**

Get ready to impress with this moist and delicious, lightly spiced carrot and nut cake. We've added a hint of orange for added flavour and nuts for extra crunch. We know it will be hard, but be sure to wait for the cake to cool completely before covering with the decadent icing.

## Pantry items

Vegetable Oil, Softened Butter, Eggs

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

20cm medium round cake tin lined with baking paper · Electric beaters · Small frying pan

## Ingredients

	6-8 Slices
carrot	2
pecans	2 packets
pistachios	1 packet
orange	1
vegetable oil*	200ml
butter (softened)*	100g
eggs*	2
vanilla-flavoured essence	1 medium packet
brown sugar	1 medium packet
sweet golden spice blend	1 sachet
basic sponge mix	1 medium packet
icing sugar	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3360kJ (804Cal)	1530kJ (365Cal)
Protein (g)	7.4g	3.4g
Fat, total (g)	49.0g	22.2g
- saturated (g)	12.4g	5.6g
Carbohydrate (g)	82.0g	37.2g
- sugars (g)	60.9g	27.6g
Sodium (mg)	394mg	179mg

The quantities provided above are averages only.

\*Nutritional information is based on 7 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Grease and line the cake tin with baking paper. Grate the **carrot**. Roughly chop the **pecans** and **pistachios**. Zest the **orange**, then cut in half. Measure 200ml **vegetable oil**. Measure 100g **butter** and set aside at room temperature to soften.

**TIP:** Weigh out your ingredients before you start to speed up your prepping time!



## Make the cake batter

In a large bowl, place the measured **vegetable oil**, **eggs**, **vanilla-flavoured essence**, **brown sugar** and 1/2 the **orange zest**. Beat with electric beaters until light and fluffy, **2-3 minutes**. Using a wooden spoon, fold in the **sweet golden spice blend** and **basic sponge mix** until just combined. Add the **carrot** and 1/2 the **pecans** and **pistachios** and gently fold until just combined.



## Bake the cake

Transfer the **cake batter** to the lined cake tin. Bake for **45 minutes to 1 hour** or until firm to the touch and a skewer inserted comes out clean. Set aside to cool completely in the tin.



## Toast the nuts

While the cake is baking, toast the remaining **pecans** and **pistachios** in a small frying pan, tossing, until golden, **3-4 minutes**. Transfer to a bowl.



## Make the buttercream icing

While the cake is cooling, add the measured **softened butter**, **icing sugar**, a squeeze of **orange juice** and remaining **orange zest** to a large bowl. Beat with electric beaters, until light and fluffy, **3 minutes**.

**TIP:** Having your butter at room temperature helps it whip easier into a light and fluffy icing.



## Serve up

Transfer the spiced carrot and nut cake to a serving plate or board. Spread the orange buttercream icing over the cake. Top with the toasted nuts. Slice and serve.

## Enjoy!