



Spiced Carrot & Nut Cake

with Orange Buttercream

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

 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, 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 · Kitchen scales · 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 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 **carrot**. Roughly chop **pecans** and **pistachios**. Zest **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 baking 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 **sweet golden spice blend** and **basic sponge mix** until just combined. Add **carrot** and 1/2 the **pecans** and **pistachios** and gently fold until just combined.



Bake the cake

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



Toast the nuts

While the cake is baking, heat a small frying pan over medium-high heat. Toast the remaining **pecans** and **pistachios**, tossing, until golden, **3-4 minutes**. Remove from heat and set aside.



Make the buttercream

While the cake is cooling, add the **softened butter**, **icing sugar**, a squeeze of **orange juice** and the 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 plate or serving board. Spread orange buttercream over cake. Top with the toasted nuts. Slice and serve.

Enjoy!