

2 Minutes  
North of the  
Cliffs of  
Moher

StoneCutters Kitchen



Family  
Restaurant  
Doolin

## Carrot Cake

You need 2 x 24cm spring-form cake tins  
Makes 2 Cakes of 12 portions each  
Suitable for freezing

### For the Cake

790grams castor sugar  
440ml good quality vegetable oil  
6 eggs  
About 425grams carrots, finely grated

Place all of the above in a large mixing and mix together for a couple of minutes with a wooden spoon.

In a separate bowl weight out:  
790grams self raising flour, sieved  
2 1/2 heaped teaspoons baking powder  
1 teaspoon ground allspice  
1 teaspoon ground allspice

Gradually add the flour mixture to the bowl with the rest of the ingredients thoroughly mixing after each addition.

Oil the inside of the tins. Line the base of the tins with a circle of grease proof paper, oil this and sprinkle flour all around the inside of the tins.

Pour the mixture into the tins and cook in a preheated oven @ 325°F; 175°C or gas mark 3/4 for about 40mins. Check and rotate during the cooking. Test with a metal skewer which should come out clean when the cake is cooked. Leave to cool for 15mins before removing them from the tins, cool on a cooling rack.

## Icing

280 -300grams Philadelphia Cream Cheese

250 - 275grams Sieved Icing Sugar

2 or 3 drops Vanilla Essence

1 tin of mandarins for decoration – other option could be chopped nuts or strawberries

Place both in a food mixer and cream together for about a minute until smooth. Cut one of the cooled cakes in half through the middle and wet the bottom half with half the juice from the mandarins', place a layer of icing on the cake. Sort through the mandarin pieces and keep aside about 15 of the best segments. Put the rest on top of the icing you have just put in the middle of the cake. Wet the other half (the lid) with the remainder of the juice and place on top of the bottom half. Cover the cake with the remainder of the icing using a palette knife and use 12 of the segments around the edge of the cake to show the portions and put the other 3 segments in the middle.

The cake has a shelf life of about a week in the fridge. Enjoy!