

Carrot and Sultana Cake

This cake is an absolutely delicious eat.

Prep: 20 mins **Cook:** 40- 45 mins

Use the SiliconWare Medium Loaf pan

Ingredients

- 125 gm butter
- ¼ cup vegetable oil
- 1 cup sugar
- 1 cup grated carrot
- ½ cup sultanas
- 2 eggs
- 1/3 cup natural yogurt
- 2 1/2 cups self- raising flour



Method

1. Pre heat oven to 160°Celsius (fan forced).
2. Grease SiliconWare Medium Loaf pan.
3. In a medium bowl beat softened butter, oil and sugar for about 3-4 minutes until light and fluffy.
4. Slowly add eggs one at a time and continue beating well after each addition.
5. Using SiliconWare spatula, stir in yoghurt followed by carrots and sultanas.
6. Sift flour ½ cup at a time and fold in using spatula. Make sure flour is folded in well before next addition of flour.
7. Spoon into SiliconWare pan which has been placed onto baking tray.
8. Bake for about 40- 45 minutes or until golden brown and centre springs back when touched lightly.
9. When cooked remove baking tray from oven and cool on rack.
10. When cake is cooled follow cake/muffin handy hints for removal from pan.
11. To serve top with Orange cream cheese frosting or Orange Butter Ganache

Orange cream cheese frosting

- ¼ cup orange juice
- Grated rind of orange
- 175gm light cream cheese (at room temperature)
- ½ cup icing sugar

Mix all ingredients in a bowl. Using SiliconWare spatula spread on cooled cake.

Orange Butter Ganache

Substitute melted butter for cream cheese and refrigerate 5-10 minutes. Stir and refrigerate a further 5-10 minutes. Stir until thick paste and pipe decoratively.