



PREP: 20 min  
COOK: 65 min  
SERVES: 12

## Walnut Carrot Cake with Cream Cheese Icing

This lovely cake is a treat for the senses - notes of cinnamon, nutmeg and walnut will waft through your kitchen as it bakes and then the vanilla cream cheese icing will leave you wanting more well after the last crumb has gone!

### Ingredients

#### Carrot Cake

- 3 cups (360g) coarsely grated carrot, firmly packed
- 2 cups EQUAL SPOONFUL
- 3/4 cup (180ml) extra virgin olive oil
- 3 large eggs, separated
- 3/4 cup (180ml) milk
- 1 tbsp golden syrup
- 1 tsp [Queen Vanilla Bean Paste](#)
- 2 cups (300g) plain flour
- 1 1/2 tsp baking powder

### Method - Carrot Cake

#### STEP 1

Preheat oven to 160°C (fan forced). Grease a 20cm round cake tin with cooking oil spray and line base and sides with baking paper. Place carrot, Equal Spoonful, oil, egg yolks, milk, golden syrup and vanilla in a large bowl. Mix with a spatula until combined.

#### STEP 2

In a separate large bowl, sift flour, baking powder, bicarbonate of soda and spices. Make a well in the centre and pour in carrot mixture. Gently stir until well combined, then stir in walnuts and sultanas. Put eggwhites in a large bowl and beat until stiff peaks form, then fold into batter in 2 batches.

#### STEP 3

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## Ingredients

1 tsp bicarbonate of soda  
1 tsp ground cinnamon or Queen Cinnamon Baking Paste  
1 tsp ground nutmeg  
1 tsp mixed spice  
½ cup (60g) walnuts, finely chopped  
½ cup (80g) sultanas, roughly chopped  
Extra 1 ¼ cups (150g) finely chopped walnuts, to decorate

### Cream Cheese Icing

1 tbsp milk  
¼ cup EQUAL SPOONFUL  
250g block cream cheese, chopped  
1 tsp Queen Vanilla Bean Paste

## Method - Carrot Cake

Spoon batter into prepared tin. Bake for 1 hour 5 minutes or until cooked when tested with a skewer. Cool in tin for 5 minutes, then turn out onto a wire rack to cool completely.

## Method - Cream Cheese Icing

### STEP 1

To make icing, place milk and Equal Spoonful in a small bowl and mix until well combined. Put cream cheese in the bowl of an electric mixer and beat on high, using paddle attachment, until light and fluffy. Add milk and Equal mixture and vanilla, beat on low until combined, then increase speed to high and beat until fluffy.

### STEP 2

Spoon icing on cake and spread to coat top. Decorate with extra walnuts. Serve.

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