



Salted Caramel Carrot Cake

Recipe by Eden McClure
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This salted caramel carrot cake is the ultimate treat for a lovely afternoon tea.



Prep Time: 10 mins

Cook Time: 45 mins

Cake

1 cup of grated carrot
1 can of crushed pineapple
(NO JUICE!)
1 tsp of baking powder
1/2 tsp of salt
1 cup of plain flour
1tsp of cinnamon
3/4 cup of caster sugar
2 eggs
5 tbsp of olive oil
1/4 cup of chopped walnuts
Handful of raisins if desired

Icing

2 tbsp of TCL Caramel Sauce
250g of mascarpone
200g of icing sugar

1. Start by mixing all your dry ingredients together in a bowl. Once all combined, add your wet ingredients and mix well.
2. Line your baking tin then pour your mixture in and bake at 180 degrees for 35-45 minutes. (Timing varies from oven to oven. To test if the cake is cooked, stick a knife in the middle of the cake and see if it comes out clean).
3. While the cake is cooking, make your icing using 250g of mascarpone or cream cheese, 200g of icing sugar and two tablespoons of The Cornish Larder Caramel Sauce with Cornish Sea Salt.
4. Once cooled, top the cake with the icing sugar followed by a handful of walnuts/raisings and drizzle over some more caramel sauce if desired.