

Carrot Traybake

A lovely way to celebrate International Carrot Day



What you will need:

- 175g butter
- 175g soft light brown sugar
- 250g self-raising flour
- 1 level tsp cinnamon
- 3 medium eggs
- 100g packet walnuts
- 350g grated carrots

For the Icing

- 300g of cream cheese
- 2tbsp icing sugar
- Grated zest of a lemon
- Carrot decorations

Method

1. Preheat the oven to 160 C, 320 F, or gas mark 3. (adults to do this)
2. Line and grease with baking parchment, a 20cm x 20cm square tin.
3. Whisk the eggs together in a small bowl and start adding them to the butter and sugar mixture a little at a time. To stop the mixture curdling, sift in some flour along with the cinnamon.
4. Once all the eggs and flour have been added, fold in the grated carrot mixture and walnuts (the nuts could be replaced by raisings/sultanas if you prefer).
5. Put the mixture into the square tin and level off.
6. Bake in the centre of the oven for approx. 45 mins up to an hour until risen and a skewer comes out clean.
7. When cooked, leave in the tin for 10 mins and then turn onto a wire rack to cool.
8. To make the topping, mix together the cream cheese, icing sugar and lemon zest in a bowl and spread evenly over the cooled traybake.
9. Cut the cake into squares and decorate the top of each one with a cute little edible carrot (chocolate or icing)

