



Food Processor Carrot Cake

EASY • 1 HOUR 10 MINS

The only thing better than traditional carrot cake is an easy, honey-packed version made in a food processor! We top ours with honey-roasted pecans and cream cheese icing for a dessert that impresses every. single. time.



SKILL LEVEL
Easy

PREP TIME
20 mins

COOKING TIME
50 mins

SERVINGS
10-12

Ingredients

Cake

Method

1. Preheat oven to 150°C (fan-forced). Grease and line the base and sides of a 20cm x 10cm loaf tin with baking paper.

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- 400g carrots, peeled & roughly chopped
- 1 cup pecans, plus 1 cup extra for garnish
- 270g (¾ cup) **Capilano Honey**
- 300g (2 cups) cups plain flour or gluten free plain flour
- 2 tsp baking powder
- 2 tsp bicarb soda
- 2 tsp cinnamon, ground
- 125ml (½ cup) vegetable oil
- 70g (¼ cup) Greek style yoghurt
- 2 eggs
- 2 tsp vanilla bean paste

Icing

- 250g cream cheese
- 50g (¼ cup) smooth ricotta
- 1 tbsp **Capilano Honey**
- 1 tbsp lemon juice
- 1 tsb vanilla bean paste

Method

2. Place carrots in a food processor and process until finely chopped. Add all other cake ingredients and process until combined, scraping down the sides in between if required.
3. Transfer mixture to prepared loaf tin. Bake for 30 minutes, then cover cake with foil and return to oven to bake for an additional 20 minutes or until an inserted skewer comes out clean. Transfer to a wire rack to cool completely.
4. (Optional) While cake is baking, prepare honey roasted pecans.
5. Line a baking tray with baking paper. In a small saucepan combine pecans, honey, cinnamon and sea salt.
6. Gently bring to a simmer whilst stirring and cook for 4-5 minutes until golden and caramelised, being careful not to burn mixture. Transfer to prepared baking tray and allow to cool completely
7. While cake cools, prepare icing.
8. Combine all icing ingredients in the food processor and pulse until smooth. Dollop into centre of cooled cake and gently swirl to the edges of the cake.
9. Garnish with honey roasted pecans to serve.

Used in this recipe

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