



# 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

- 400g carrots, peeled & roughly chopped

## 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.

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 1 cup pecans, plus 1 cup extra for garnish
- 270g (¾ cup) **Capilano Organic Raw 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 yogurt
- 2 eggs
- 2 tsp vanilla bean paste

#### Icing

- 250g cream cheese
- 50g (¼ cup) smooth ricotta
- 1 tbsp **Capilano Organic Raw 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 caramelized, 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



### Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste  
Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic  
This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch  
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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