Carrot cake with cream cheese

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My carrot cake with cream cheese icing also has some sneaky veg in it and lots of spice and zest to pack a flavour punch.

Ingredients

- ¾ cup rapadura/coconut sugar
- 3 eggs
- ¾ cup [chopped walnuts](#)
- ¼ tsp ground cloves
- ½ tsp ground ginger
- ¼ tsp ground nutmeg
- 2 tbsp cinnamon
- 5 medium [carrots](#), grated with skin on
- 1 ½ cups wholemeal self-raising flour
- 400 g light [cream cheese](#) (you can use regular cream cheese, I just find it too rich)
- 1 tbsp icing sugar (or more, optional)
- Juice of 1 lemon
-
- ¼ cup flaked almonds

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Method

Preheat oven to 180°C. Place oil and sugar into a bowl and beat with electric mixer for 2 minutes until sugar is dissolved. Add in eggs and beat for 2 minutes

Add in walnuts, cinnamon, nutmeg, ginger, cloves and carrot. Beat until combined. Add flour and mix

gently until just combined. Pour into a non-stick or lined brownie pan and bake for 45 minutes or

until a skewer comes out clean. In another bowl, beat cream cheese, icing sugar, and lemon juice

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together until smooth; taste it to make sure you're happy with the sweetness. You can add as much

sugar or sweetener of choice as you like. Set aside until ready to frost the cake. Remove the cake

from the oven and cool on a cake rack until quite cold. Frost with cream cheese and sprinkle on

flaked almonds, slice and enjoy!

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