

Carrot & Pineapple Cake with Coconut

Gempack Baking Competition 2019



4oz/110g sugar
4 large eggs
10oz/300g self raising flour
½ teaspoon of salt
1 teaspoon of mixed spice
14oz/400g grated carrot
1 small tin of pineapple-about 4-5 rings-chopped finely
8oz/225g sultanas
2oz/50g desiccated coconut
1oz/25g ground almonds
4oz/110g melted butter

Preheat oven to 150C/300F/Gas Mark 2

Grease a large loaf tin and line with a small layer of parchment paper to make it easier to turn out the cake later on.

In a large mixing bowl whisk the eggs with the caster sugar until it reaches the ribbon stage similar to that of a whisked egg sponge.

Sift the flour together with the salt, ground almonds and mixed spice.

Fold the sifted flour mixture into the egg mixture and mix in very gently.

Add in the carrots, pineapple, coconut, sultanas and butter at this stage.

The consistency will be quite firm initially but as you mix in the fruit it will loosen up a little.

Pour into the prepared cake tin and bake for up to an hour or until a skewer inserted in the centre comes out clean.

Allow to cool in the tin.

Orange Icing:

4ozs/110g butter

8ozs/225g icing sugar

Zest and juice of one orange

Mix all ingredients together at high speed until light and fluffy.

Spread the icing onto the top of the cake and garnish with some pieces of segmented orange.