



# Hayling Island Horticultural Society

## SUMMER SHOW 2020

### GINGER AND WALNUT CARROT CAKE

#### Ingredients

200g/7oz plain flour  
1 tsp baking powder  
½ tsp bicarbonate of soda  
2 tsp ground ginger  
¼ tsp fine sea salt  
175g/6oz soft light brown sugar  
2 large eggs  
200ml/7fl oz vegetable oil, plus extra for greasing  
200g/7oz carrots peeled and coarsely grated  
100g/3½oz walnut pieces, roughly chopped, plus extra for decorating  
75g/2½oz crystallized ginger, finely chopped, plus extra for decorating



#### Icing

140g butter, softened  
280g icing sugar, sifted  
1 tbsp milk  
1 tbsp syrup from a jar of preserved ginger - (alternately you can use 2 tbsp milk and 1/2 tsp ground ginger)

#### Method

Preheat the oven to 170C/150C Fan/Gas 3½ and grease the sides and line the base of a 20cm/8" springform cake tin.

Mix the flour, baking powder, bicarbonate of soda, ground ginger and salt together in a bowl. Beat the sugar, eggs and oil in another large bowl until they are completely mixed together, then gradually add the flour mixture. Beat in the carrots and then fold in the walnuts and crystallised ginger, until everything is evenly combined.

Spoon into the prepared tin. Smooth the top and bake for 45–55 minutes, until it is set, golden-brown on top and beginning to shrink away from the edges of the tin. Transfer to a wire rack and leave to cool in its tin.

**To make the icing** beat all of the ingredients together until the mixture is creamy. Spread this on top of the cake. Decorate with the extra chopped walnuts and crystallised ginger.