



Bake and Decorate

Moist Chocolate Carrot Cake

This cake is from the kitchen of Corinna, one of the best cake makers and decorators I have ever taught

Ingredients:

- 185g Butter
- 1 tbs Golden syrup
- 1/4 cup **Callebaut** cocoa
- 3/4 cup Caster sugar
- 1/2 tsp Bi-carb soda
- 2 Eggs
- 1 1/2 cups Self-raising flour, sifted
- 2 tsp Orange zest
- 1 1/2 cups Carrot, coarsly grated
- 3/4 cup Milk

Directions:

Pre-heat oven on 180c.

Prepare tin by using **Le Kitchen's cake release**, grease 8x3" round cake tin.

Cream butter, orange zest and sugar in a small **Mason and Cash** mixing bowl with your **Cuisinart** electric beaters until combined.

Beat in eggs and goldern syrup and transfere to a large **Mason and Cash** mixing bowl

Stir in carrots, flour, bi-carb soda, cocoa and milk in 2 batches

Pour mixture into prepared tin.

Bake in a moderate oven for 50 minutes or until firm.

Corinna's tips: When mixing butter and sugar, a little hot milk helps.