



Carrot Cake Roll with Cream Cheese Filling and Candied Walnuts



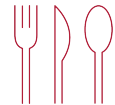
DIFFICULTY: MEDIUM



PREPARATION TIME: 20
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 8 TO 10

Ingredients

Carrot Cake Roll

- 3 eggs
- ½ cup caster sugar
- 2 tbsp vegetable oil
- 1 tsp vanilla essence
- Rind of half an orange
- ¾ cup plain flour
- 2 tsp ground cinnamon
- ¼ tsp ground nutmeg
- 1 tsp baking powder
- ¼ tsp salt
- 2 cups finely grated carrots, approximately 350g carrots
- Icing sugar for rolling

Cream cheese filling

- 125g cream cheese, softened
- 40g butter, softened
- 2 cups icing sugar

Method

Preheat oven on Circo Therm® to 160°C. Grease and line a Swiss roll tin that's 25cm x 35cm.

Place eggs and sugar in the bowl of a stand mixer and beat for 3 minutes until pale and creamy. Add the oil, vanilla and orange rind and mix for a further 2 minutes.

In a separate bowl, sift together the flour, spices, baking powder and salt. Add the flour mixture to the wet ingredients and stir until just combined. Stir through the grated carrot and mix only to just combine. Pour the mixture into the prepared tin. Bake for 15 minutes on shelf level 2, until just set.

While the cake is baking, sprinkle a tea towel with icing sugar. When the cake is cooked, carefully turn the cake out onto the tea towel. Remove the baking paper and generously sprinkle the cake with more icing sugar. Roll the cake with the tea towel, starting at the short end. Allow the cake to cool completely before filling.

To make the cream cheese filling, place the cream cheese and butter in a bowl and beat until creamy. Add the icing sugar, orange juice and rind and beat until smooth.

When the cake is cool, carefully unroll the cake and evenly spread the cream cheese filling. Re-roll the cake and refrigerate for at least 1 hour before serving.

While the cake is in the refrigerator, make the candied walnuts. Place the walnuts, sugar and butter in a small frying pan. Heat on Induction level 8 or Flame Select 8, stirring constantly to melt the sugar and butter. Cook for 5 minutes until lightly golden. Remove from the heat and pour onto a piece of baking paper and allow the walnuts to.

When ready to serve the cake, dust with more icing sugar. Finely chop the cooled walnuts and sprinkle on the top of the cake.

1 tsp orange juice

Rind of half an orange

Note: If VarioSteam is available, use low level when cooking the cake.

Candied walnuts

¼ cup walnuts, roughly chopped

1 tbsp caster sugar

½ tsp butter

Notes
