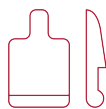# Christmas Carrot Cardamom Cake

DIFFICULTY: EASY

PREPARATION TIME: 25 MINUTES

COOKING TIME: 30 MINUTES

SERVES: 8-10

Ingredients

For the cake:

220ml **sunflower oil**

100g **natural yogurt**

4 eggs

1 ½ tsp ground cardamom

250g **plain flour**

2 tsp **baking powder**

300g soft brown sugar

250g carrots, around 3, grated

50g **walnuts, roughly chopped**

For the icing:

300g **cream cheese**

200ml **double cream**

6 tbsp icing sugar

50g **walnuts, roughly chopped**

Notes

Method

Heat the oven to 160 C CircoTherm®. Grease and line 2 x 8 inch round cake tins.

Put the oil, yogurt and eggs in a bowl and whisk together. In another bowl, whisk the rest of the cake ingredients and mix together. Now add the dry ingredients to the egg bowl and whisk it all together. Pour this mixture into the two prepared tins and bake for 25-30 minutes until a skewer inserted comes out clean. Let the cakes cool completely.

In a bowl, mix the cream cheese, double cream and icing sugar together and whisk until it forms soft peaks.

Place one cake on the serving plate and spread half the cream on top. Put the second cake on top and spread the rest of the cream. Sprinkle the nuts on top and serve!