Food Processor Carrot Cake

EASY • 1 HOUR 10 MINS

The only thing better than traditional carrot cake is an easy, honey-packed version made in a food processor! We top ours with honey-roasted pecans and cream cheese icing for a dessert that impresses every. single. time.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	20 mins	50 mins	10-12

Ingredients

Cake

- 400g carrots, peeled & roughly chopped

Method

1. Preheat oven to 150°C (fan-forced). Grease and line the base and sides of a 20cm x 10cm loaf tin with baking paper.

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- 1 cup pecans, plus 1 cup extra for garnish
- 270g (¾ cup) Capilano Pure Honey
- 300g (2 cups) cups plain flour or gluten free plain flour
- 2 tsp baking powder
- 2 tsp bicarb soda
- 2 tsp cinnamon, ground
- 125ml (½ cup) vegetable oil
- 70g (¼ cup) Greek style yoghurt
- 2 eggs
- 2 tsp vanilla bean paste

Icing

- 250g cream cheese
- 50g (¼ cup) smooth ricotta
- 1 tbsp Capilano Pure Honey
- 1 tbsp lemon juice
- 1 tsb vanilla bean paste

Method

2. Place carrots in a food processor and process until finely chopped. Add all other cake ingredients and process until combined, scraping down the sides in between if required.

3. Transfer mixture to prepared loaf tin. Bake for 30 minutes, then cover cake with foil and return to oven to bake for an additional 20 minutes or until an inserted skewer comes out clean. Transfer to a wire rack to cool completely.

4. (Optional) While cake is baking, prepare honey roasted pecans.

5. Line a baking tray with baking paper. In a small saucepan combine pecans, honey, cinnamon and sea salt.

6. Gently bring to a simmer whilst stirring and cook for 4-5 minutes until golden and caramelised, being careful not to burn mixture. Transfer to prepared baking tray and allow to cool completely

7. While cake cools, prepare icing.

8. Combine all icing ingredients in the food processor and pulse until smooth. Dollop into centre of cooled cake and gently swirl to the edges of the cake.

9. Garnish with honey roasted pecans to serve.

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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