

Carrot cake

300ml sunflower oil
 225g soft brown sugar
 4 eggs
 175g golden syrup
 350g self-raising flour
 2 tsp ground cinnamon
 2 tsp crushed cloves
 1 tsp ground ginger
 1 tsp bicarbonate of soda
 225g grated carrots
 50g desiccated coconut
 1 tsp chopped walnuts

1. Pre-heat oven to 180°C (fan oven 160°C). Butter 2 x 900g loaf tins
2. Process together the oil, sugar, eggs and golden syrup. Beat in the flour, spices and bicarbonate of soda. Add the carrots, coconut and chopped walnuts.
3. Pour the mixture into the prepared tins and bake in the oven for 40 minutes.
4. To test the cake, stick a pin in it at an angle and if it comes away clean it is cooked. If not, return to the oven for another 5 minutes. Once cooked leave to rest for 10 minutes before turning out.

For the butter cream:

finely grated zest of orange
 100g unsalted butter
 100g icing sugar

1. Place the orange zest and juice into a pan and boil, reduce by three-quarters, leave to cool.
2. Beat the butter until pale and creamy, add the icing sugar and the orange reduction.
3. Once the carrot cake is cold spread the orange butter on top.