

Zesty veg cake

Ready in 1 hour 10 minute
Serves 15

INGREDIENTS

200g butter, melted, plus extra for greasing

140g sultanas or raisins

Zest and juice 2 oranges, or 4 clementines

300g self-raising flour

300g light soft brown sugar

2 tsp mixed spice

1 tsp ground ginger (optional)

1 tsp bicarbonate of soda

4 large eggs

300g carrots, parsnips, or swede, or a mixture, grated

200g icing sugar or fondant icing sugar.

METHOD

- 1 | Heat oven to 180C/160C fan/gas 4. Smooth butter over a baking tin and cover with baking paper.
- 2 | Grate the orange/clementines and then squeeze. Mix the sultanas with half the juice and zest, and microwave on High for 2 minutes.
- 3 | Stir the flour, brown sugar, choice of spices, bicarbonate of soda and pinch of salt in a large bowl.
- 4 | Crack the eggs into the melted butter and sultana mixture, and then tip over the dry ingredients, stirring well. Add the grated veg to the mixture, and scrape it into the tin.
- 5 | Bake for 35 - 40 minutes, or until a skewer/knife comes out clean. Leave to cool in the tin.
- 6 | Once cool, tip the icing sugar into a bowl and pour in the rest of the orange zest and juice to make a delicious icing. Drizzle over the cake and scatter some sugar. Give it a few minutes to set (if you can wait), then cut into slices to serve.