Guildford & South Surrey Branch of Parkinson's UK Cake Competition, Summer 2023

Photos: *the winning Carrot Cake, made by Sharyn Bullen*

Winner:Sharyn Bullen with the three judges

Recipe (thanks to Paul Hollywood)

Ingredients

Olive oil, plus extra for greasing

230g self-raising flour

1 tsp baking powder

1.5 tsp ground cinnamon

1/2 tsp mixed spice

1/2 tsp ground ginger

230g dark brown sugar

100g pecans, quartered

260g carrots, coarsely grated

3 medium free-range eggs, beaten

Icing

50 g butter softened

100g icing sugar

200g full fat cream cheese

pecans for decoration

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Method

1. Preheat the oven to 180 degrees C/fan 16–degree/gas 4. Grease an 18cm loose-bottomed round cake tin and line the base with baking power. Sift the flour, baking powder and spices into a large bowl. Add the sugar, pecans and grated carrots, then stir until well combined. Stir in the beaten eggs and oil, then mix well.

2. Pour into the prepared cake tin and bake in the oven for 1 hour or until a skewer comes out clean. Transfer to a cooling rack, leave in the tin for 5 minutes, then turn out and leave to cool completely before icing.

3. Beat the butter in a large bowl with a hand mixer until really soft. Add the cream cheese and beat again until well mixed. Sift over the icing sugar, then beat until smooth. Store, covered in the fridge, until needed.

4. Decorate with icing and pecans.