

carrot cake

WITH LIME CASHEW FROSTING

SERVES 10 • PREP TIME 20 minutes plus chilling and soaking

7 carrots, about 1 lb 1 oz (525 g) total weight

1 cup (100 g) soft dried pineapple

1 teaspoon ground ginger

¼ teaspoon ground allspice

¾ cup (150 g) dried figs, stalks removed

Scant ½ cup (75 g) golden raisins

1 cup (150 g) medium oatmeal

Edible flowers, to decorate (optional)

FOR THE FROSTING:

Generous 1 cup (150 g) cashews

⅓ cup (75 ml) almond milk

Scant ¼ cup (50 ml) maple syrup

Finely grated zest of 1 lime, plus
3 teaspoons juice

Put the cashews in a bowl, cover with cold water and let soak for several hours or overnight.

Line 2 x 6 inch (15 cm) round cake pans with plastic wrap. Finely grate the carrots and pat dry between several thicknesses of paper towels.

Put the pineapple and spices in a food processor and process until chopped. Add the figs and process again until the mixture starts to cling together. Tip in the carrots, raisins, and oatmeal and process until evenly combined. Divide between the prepared pans and press down firmly.

Chill for several hours or freeze for 30 minutes to firm up.

To make the frosting, thoroughly drain the nuts, then transfer to a food processor, add the almond

milk and process until smooth. Add the maple syrup, lime zest, and juice and thoroughly process until very thick, spreadable, and smooth, frequently scraping down the mixture from the sides of the bowl.

Carefully turn one of the carrot cakes out onto a flat serving plate and peel away the plastic wrap. Spread with half the frosting and top with the second cake. Spread with the remaining frosting and chill until ready to serve. Serve scattered with edible flowers, if liked.