

Vegan Carrot Cake

20cm round cake 10 - 12 portions

350g self-raising flour
225g light brown sugar
1 teaspoon bicarbonate of soda
A pinch salt
2 teaspoons mixed spice
100g dairy free margarine, melted
1 tablespoon white vinegar
250 – 300ml plant-based milk
250g carrot, peeled and grated
60g raisins



for the Topping

50g dairy-free block margarine
60g icing sugar
200g dairy-free cream cheese
zest of 1 – 2 oranges

Alternative topping

150g dairy-free block margarine
300g icing sugar
zest 1 – 2 oranges

1. This cake is lighter if the mixture is split between two cake tins. It will cook in one tin but the cake will be denser - line two 8 inch cake tins with baking parchment.
2. Preheat oven to 180°C / 160°C fan oven / gas mark 4.
3. Peel and grate the carrot.
4. Weigh the self-raising flour, light brown sugar, bicarbonate of soda, pinch salt and mixed spice into a large mixing bowl.
5. Melt the dairy-free margarine. Add the plant-based milk and vinegar. Stir this into the dry ingredients. It should be the consistency of a smooth thick batter.
6. Stir in the grated carrot and raisins. The carrot will make the batter runnier.
7. The mixture should be a thick pourable batter. Add a drop more plant milk if required.
8. Pour into the two cake tins and bake for 25 - 30 minutes until a knife inserted into the centre comes out clean. A cake baked in one cake tin will take longer to cook.
9. Leave to cool for 15 minutes in the tin before turning out onto a plate then onto a cooling wire so it cools the right way up (The sponge could break in half if you leave it to cool upside down).

For the topping

1. When the cake has cooled, beat the dairy-free margarine together with the icing sugar. This is easier if you use a food mixer with a beater attachment or use a hand held mixer.
2. Add the dairy-free cream cheese and beat until smooth.
3. Mix in the orange zest. Spread over the cake with a palette knife. Store the finished cake in the fridge.

If using the alternative recipe this doesn't need to be stored in the fridge –

1. Beat the dairy-free margarine to soften. Stir in the icing sugar and the orange zest and beat until soft.
2. Spread onto the top and sides of the cake with a palette knife.