



SERVES 8



# Spiced Carrot and Pear Cake with Satsuma Frosting

---

Recipe by Anne Harnan

# Spiced Carrot and Pear Cake with Satsuma Frosting:



A moist, spiced cake with creamy orange frosting. Good for using any hard, unripe pears in the fruit bowl, as they grate really well. If the pears are soft, just use half the quantity – if they're too wet they can make the cake heavy.

**Number of servings: 8**

## List of ingredients:

- 150g butter or hard margarine
- 150g dark brown sugar
- 150g self-raising flour
- 3 eggs
- 1tsp mixed spice & 1tsp ground ginger
- 1 medium carrot, peeled (approx. 100g)
- 1 pear, grated (approx. 75g)
- 50g ground mixed nuts (opt)

## For the frosting:

- 100g butter, softened
- 100g icing sugar
- 1 satsuma, zested and juiced



## Method:

1. Preheat the oven to 180C. Grease and line a 900g / 2lb loaf tin.
2. Place the butter, sugar, flour and eggs in a bowl and beat with electric beaters until combined to a smooth batter.
3. Add in the spices, the grated carrot and pear, and nuts, if using. Stir gently until well mixed.
4. Spoon into the prepared cake tin, and bake in the middle of the oven for 45mins, or until a skewer inserted comes out clean.
5. Meanwhile, prepare the frosting: put the butter in a mixing bowl and beat with electric beaters until pale and soft. Gradually add in the icing sugar and continue whisking until smooth and creamy. Add in the zest – reserving a few strands for decorating, and 1-2tsp of the satsuma juice - take care not to make it too runny.
6. When the cake is cooked, leave to cool in the tin for 10minutes, then turn out and let cool completely before topping with the satsuma frosting. Garnish with the reserved satsuma zest.



Visit our website to find more great recipes:

[captainsatsuma.co.uk/recipes](http://captainsatsuma.co.uk/recipes)

