**Carrot & Walnut Cake**

This cake is really delicious, and it's vegan too!

It's best kept in the fridge until eaten.

Prep Time: 20 minutes

Cook Time: 1 hour

Serves: 8

Ingredients:

Vegan margarine, for greasing (easily available in supermarkets)

225 g/8 oz self-raising flour

2 tsp baking powder

115 g/4 oz brown sugar

2 tsp ground cinnamon

1 tsp ground nutmeg (optional)

85 g/3 oz walnuts, roughly chopped

225 g/8 oz carrots, grated

125 ml/4 fl oz maple syrup

125 ml/4 fl oz rapeseed oil

Cream Cheese Icing:

115 g/4 oz vegan cream cheese (easily available in supermarkets)

55 g/2 oz vegan margarine

225 g/8 oz icing sugar

Method:

1. Preheat the oven to 160°C/325°F/Gas Mark 3. Grease an 18-cm/7-inch round, loose-based cake tin and line with baking paper.
2. Sift the flour and baking powder into a large mixing bowl. Stir in the sugar, cinnamon, nutmeg and walnuts and mix well with a wooden spoon.
3. Stir the carrots into the dry ingredients, along with the maple syrup and rapeseed oil. Mix well with a wooden spoon.
4. Spoon the mixture into the prepared cake tin, smooth the top with a rubber spatula and bake in the preheated oven for 1 hour, or until a skewer inserted into the centre of the cake comes out clean. Leave the cake in the tin to firm up for 10 minutes, then transfer to a wire rack and allow to cool completely before icing.
5. To make the icing, beat the cream cheese, margarine and icing sugar together until smooth. Using an electric food mixer or a hand-held electric mixer is easiest for this, but you can do it with a fork if necessary.  If you decide to make a sandwich cake, carefully slice the cake in half and sandwich with the cream cheese icing. The icing can be spread on the top and sides of the cake too if there is enough.  Leave to set in the fridge before serving.

Enjoy!

*This recipe has been adapted from: Vegan & Gluten Free Baking ISBN 9781472349040*