# Carrot and Coconut Cake
# with Ricotta Icing

INGREDIENTS

- 5 eggs
- 1 cup (175g) rapadura sugar or brown sugar
- 3 carrots (400g), peeled
- 1 teaspoon vanilla extract
- 3½ cups (420g) almond meal (ground almonds)
- 1 teaspoon ground ginger
- 1 teaspoon mixed spice
- 1 teaspoon baking powder
- ¼ cup (40g) currants
- ¾ cup (90g) pecans, roughly chopped
- ½ cup (40g) shredded coconut
- ½ cup (125ml) grapeseed oil
- ricotta icing
- 1½ cups (360g) firm ricotta+
- 2 teaspoons vanilla extract
- 1 tablespoon raw honey



**METHOD**

1. Preheat oven to 160°C (325°F). Place the eggs and sugar in the bowl of an electric mixer and whisk for 8 minutes or until light, fluffy and tripled in size.

2. Grate the carrots (you should have 3 cups).

3. Place the carrot, vanilla, almond meal, ginger, mixed spice, baking powder, currants, pecans, coconut and oil in a large bowl and mix to combine. Gently fold in the egg mixture in 2 batches. Pour into 2 lightly greased 18cm round cake tins lined with non-stick baking paper.

4. Cook for 55 minutes or until cooked when tested with a skewer. Set aside to cool for 15 minutes. Remove from the tin and place on a wire rack to cool completely.

5. To make the icing, place the ricotta, vanilla and honey in a food processor and process for 30 seconds or until smooth. Trim the top of one of the cakes. Spread with the icing, then top with the remaining cake to serve. Serves 6–8.