



FIG & GINGER CARROT CAKE

Ingredients:

450-500g (2 jars) Berry Farm Fig & Ginger Jam

350-400g of carrots peeled & grated

200g grape seed oil

100g walnut pieces

3 large eggs

1 tsp vanilla essence

220g plain flour

80g desiccated coconut

2 tsp bicarb soda

2 tsp baking powder

2 tsp ground cinnamon

1 tsp ground ginger

1 tsp ground nutmeg

1 tsp ground cardamom

Pinch of salt

(Topping)

200g of cream cheese

50g unsalted butter, softened

230g icing sugar, sifted

=> Blend all topping ingredients until smooth

Directions:

1. Mix oil, eggs, vanilla and Berry Farm Fig & Ginger Jam in a large bowl.

2. Mix plain flour, bicarb, spices and baking powder in a separate bowl.

3. Add wet ingredients and mix well. Add nuts, carrots and coconut and fold in.

4. Bake for 45 to 60 mins.

5. Allow to cool and remove from cake tin.
6. When completely cool spread with cream cheese topping.

