**Frosted carrot cake**

**Ingredients**

**Cake Icing**

1 carrot 50g butter

50g soft brown sugar 75g icing sugar

100g Self raising flour 75g cream cheese

2.5ml bicarbonate of soda 10ml lemon juice (optional)

5ml cinnamon

15ml orange juice

1 egg

60ml sunflower oil

**Method**

1. Preheat the oven to 180°C/Gas mark 4. Grease and line a cake tin.
2. Grate the carrot and place in a large bowl.
3. Sieve the flour into the bowl with the carrot and add the sugar, bicarbonate of soda, cinnamon and orange juice and mix.
4. Add the oil and egg to the mixture and mix all of the ingredients together. Place into the cake tin and bake for approximately 30 minutes or until spongy and golden. Then cool.
5. To make the icing – cream the butter and the icing sugar together, then stir in the cream cheese and lemon juice (optional) until smooth.
6. When the cake is cool, spread the top with the icing and cut into wedges. Enjoy!