
Typ:	Verschiedenes	Quelle:	****
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Bemerkungen:

Zutaten:

- 225g (8oz) self-raising flour
- 2 level tsp baking powder
- 150g (5oz) light muscovado sugar
- 50g (2oz) chopped walnuts
- 100g (4oz) grated carrots
- 2 ripe bananas, mashed
- 2 large eggs
- 150ml (5fl oz) sunflower oil

FOR THE TOPPING:
175g (6oz) full-fat soft cheese

50g (2oz) softened butter
100g (4oz) sifted icing sugar
A few drops of vanilla extract
Walnut halves, to decorate

Rezept:

Pre-heat the oven to 180°C. Grease a 20cm deep, round cake tin and line the base with baking parchment. Measure all the ingredients for the cake into a large bowl and beat well until thoroughly blended and smooth. Turn into the prepared tin and level the surface. Bake in the pre-heated oven for about 50-60 minutes until the cake is well risen and shrinking away from the sides of the tin. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.

For the topping, measure all the ingredients except the walnuts into a bowl or into a food processor, and blitz until smooth. Spread the topping over the top of the cake, swirling the top with a spatula for a decorative effect.

Decorate the top with the walnut halves. Chill a little before serving, and store in the fridge to keep the topping firm.