



# Carrot Bundt Cake

## Ingredients

### Cake

- 1 cup raw caster sugar
- $\frac{3}{4}$  cup white caster sugar
- 1 cup vegetable oil
- 3 eggs, at room temperature
- 3 cups plain (all-purpose) flour, plus a little extra for dusting the pan
- 2 teaspoons baking powder
- 1  $\frac{1}{2}$  teaspoons ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon ground cloves
- 2 cups firmly packed grated fresh carrot
- $\frac{1}{2}$  cup Greek yoghurt
- $\frac{1}{2}$  cup walnuts, roughly chopped
- $\frac{1}{4}$  cup currants

### Buttermilk syrup

- $\frac{1}{2}$  cup white caster sugar
- $\frac{1}{4}$  teaspoon bicarbonate of soda
- $\frac{1}{4}$  cup milk

Juice of half a lemon

- 2 tablespoons unsalted butter
- 2 teaspoons light corn syrup
- 1 teaspoon vanilla extract

### Vanilla bean glaze

- 2 cups icing sugar mixture
- $\frac{1}{4}$  cup milk
- 1 teaspoon vanilla bean paste

## Method

1. Preheat oven to 170C, grease your bundt tin well, dust it with plain flour then invert it and tap out the excess flour. Set aside.
2. Place the sugars and the vegetable oil in the bowl of your stand mixer and beat for about three minutes on a medium speed or until it has well combined. Add the eggs, one at a time, beating well after each addition.
3. Sift the flour, baking powder, spices and salt in a medium bowl and set aside.
4. Place the grated carrot, yoghurt, walnuts and currants in a separate bowl and set aside.
5. Add  $\frac{1}{3}$  of the flour mixture to the egg mixture and beat until it has just combined. Add  $\frac{1}{2}$  the carrot mixture to the batter and beat until it has just been incorporated. Continue with a further  $\frac{1}{3}$  of the flour mixture, then the other  $\frac{1}{2}$  of the carrot mixture and finish off with the final  $\frac{1}{3}$  of the flour mixture taking care to not overbeat the batter.
6. Pour the mixture into the prepared tin and bake for 55-60 minutes or until the cake is golden brown and a skewer inserted into the cake comes out clean.
7. While waiting for the cook to bake, make the buttermilk syrup. Combine all the ingredients in a small saucepan and bring to a boil. Lower the heat to a simmer and cook for 5 minutes, stirring the syrup occasionally. Allow to cool to room temperature.
8. Remove the cake from the oven and place on a wire rack to cool for 10 minutes before turning the cake from the tin. Lightly brush the buttermilk syrup over the cake and allow the cake to completely cool.
9. Place the cake on a wire rack and place a baking tray under the rack. Now it's time to make the glaze. Place the icing sugar mixture in a medium bowl and stir in the milk and vanilla bean paste to make a smooth, pourable glaze. If you believe the mixture is a little thick add a little extra milk (one teaspoon at a time) until you reach the desired consistency. Pour the glaze over the cake, allowing excess glaze to drip onto the tray. Allow the cake to set for at least 15 minutes before placing on its serving plate.

## Cook's Note

You will only need about  $\frac{1}{2}$  the buttermilk syrup. It is too difficult to actually make a lesser amount of syrup. Reserve the other half for another bake or discard whatever you don't use.