Carrot cake

Serves for 10-12

* Ingredients:
* 1 cup (2 sticks) unsalted butter, softened, plus extra for greasing
* 1 cup plus 2 tablespoons light brown sugar
* 4 eggs
* Finely grated zest of 1 orange
* 1 ⅓cups plus 1 tablespoon self-rising flour
* 1 tablespoon baking powder
* 1 cup ground hazelnut
* 4 drained pieces stem ginger in syrup (about 2 ½ oz ), chopped
* 2 ¾ cups finely grated carrots

Method:

1. Preheat the oven to 350 °F. Grease and line an 8-inch round cake pan.
2. In a large bowl, beat the butter, sugar, eggs, orange zest, flour, baking powder, ground hazelnuts, and ginger together until smooth and creamy. Stir in the carrots and raisins until evenly combined.
3. Turn the batter into the prepared pan and level the surface. Bake in the oven for about 1 hour, or until just firm and a toothpick inserted into the centre comes out clean. Transfer to a wire rack to cool.

