

Isle of Man Quinoa Carrot Cake

225g self raising flour
1 teaspoon cinnamon
1 teaspoon mixed spice
1 teaspoon finely grated orange zest
230g brown sugar
185g cooked Isle of Man Quinoa
310g coarsely grated Manx carrot
55g dried pitted dates, chopped
185ml vegetable oil
1 teaspoon vanilla extract
4 eggs

Frosting

125g cream cheese
20g unsalted butter, softened
1 teaspoon finely grated orange zest
50g icing sugar sifted

Step 1

Preheat oven to 170c. Grease a 20cm square baking tin

Step 2

In a large mixing bowl combine sifted flour, cinnamon and mixed spice together, then add orange zest, sugar, Manx quinoa, carrots and dates. Whisk the oil, vanilla and the eggs together, add to the mixture and stir until well combined.

Step 3

Spoon mixture in to baking tin and bake for 60 minutes or until firm to touch and a skewer can be inserted into the centre comes out with a few moist crumbs. Transfer to a wire rack and leave to cool.

Step 4

To make the icing beat the cream cheese, butter and zest together until smooth. Add icing sugar and beat until well combined. Spread evenly over the top of a cooled cake and serve.