

'VEGGIE SMUGGLER' CAKE

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Preparation 25 mins | Cooking 1 hour | Serves 8

- 3 cups wholemeal self-raising flour
- 1¼ cups brown sugar
- 1 tsp ground cinnamon
- 1 tsp bi-carbonate of soda
- ¾ cup coarsely grated carrot
- ¾ cup coarsely grated zucchini
- 1 cup coarsely grated kumara (orange sweet potato)
- 1 cup vegetable or grape seed oil
- 1 tsp vanilla extract
- 3 free-range eggs
- 150g strawberries, hulled and sliced, to serve

Cream cheese frosting:

- 125g cream cheese
- 50g butter, softened
- ½ cup icing sugar

STEP 1 Preheat oven to 180°C. Grease and line a 20cm round cake pan with baking paper.

STEP 2 Combine flour, sugar, cinnamon and bi-carbonate of soda in a large bowl. Stir to combine and break up any lumps of sugar.

STEP 3 Place grated carrot and zucchini between sheets of paper towel and squeeze to remove excess moisture. Add carrot, zucchini and kumara to the flour mixture and stir until well combined.

STEP 4 Combine oil, vanilla and eggs in a jug. Whisk until well combined. Make a well in the flour mixture. Pour in egg mixture and using a large metal spoon, stir until well combined. Spoon mixture into prepared pan. Bake for 1 hour or until a skewer inserted in the centre comes out clean. Remove from oven and stand for 5 minutes then turn out onto a wire rack to completely cool.

STEP 5 To make the frosting, using an electric hand-mixer, beat the cream cheese and butter until smooth. Beat in icing sugar until light and fluffy. Spread frosting over top of the cooled cake. Top with strawberries. Slice and serve.

