

THE INCABERRY

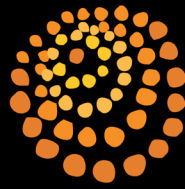
CARROT, GINGER & INCABERRY CAKE

This is a perfect cake to celebrate Easter, especially if you are looking for a change from chocolate Easter eggs.



INGREDIENTS

- 3 Eggs
- 1 Cup Soft Brown Sugar
- 1 Tsp Mixed Spice
- 160 ml Olive Oil (not extra virgin)
- 2 Cups Self Raising Flour
- 1 Tsp Bicarbonate Soda
- 3 Carrots (2 Cups grated)
- 1 Tbs Gourmet Garden Ginger
- 3/4 Cup Dried Incaberries (soak in a small amount of warm water for about 1 hour to soften and then chop into small pieces)



THE INCABERRY

LET'S PUT IT ALTOGETHER

1. Soak the Incaberries in a small amount of warm water for about 1 hour, then chop into small pieces.
2. In a large bowl place the eggs, brown sugar, olive oil, flour, mixed spice and bicarbonate soda.
3. Using an electric beater mix to combine well approx 1 minute. The mix will be rather thick.
4. Add the grated carrot, Gourmet Garden Ginger and the Incaberries.
4. Using a wooden spoon fold through to distribute all ingredients.
5. Place into a 20cm cake pan and bake in a 180 degree Celcius oven for 40 minutes or until golden, coming away from the edge of the pan and when touched bounces back.

Allow to cool completely before icing.

ICING

250 gm light cream cheese

1/2 Cp Icing Sugar

The zest of 1 orange - use half in the icing mix and reserve the rest to decorate the top

Place the cream cheese, icing sugar and orange zest in a bowl and mix with an electric beater for 30 seconds or until combined.

Spread over the completely cooled cake.

Decorate with the remaining orange zest and some whole Incaberries as cutting markers on the cake.

Store in the refrigerator in a sealed container for up to 5 days (if it's not all eaten before then)

Thanks to [Cooking for Busy Mums](#) for this recipe and Image

<http://cookingforbusymums.blogspot.com.au/2013/03/carrot-ginger-incaberry-cake.html>