



I like to use these cake recipes when on board as they always seem to go down well and more often than not turn out well, which when making cakes in a galley at sea, gives you a great head start!

Carrot cake recipe

1 cup of sugar
3 eggs
1 cup of sunflower oil
1 ½ cups plain flour
1 teaspoon bicarbonate of soda
1 ½ teaspoon baking powder
2 heaped teaspoons cinnamon
2 cups of grated carrots
½ cup chopped walnuts
Bake for approximately one hour at 200 °C

Topping:

125g of cream cheese
30g butter
250g icing sugar
1 teaspoon of vanilla essence

Method:

Beat together the sugar, eggs and sunflower oil
Sift and add the flour, bicarbonate of soda, baking powder, and cinnamon (the mixture will be quite thick/stiff)
Fold in grated carrots and walnuts.

Lemon Drizzle Cake

110g soft margarine
170g self-raising flour
1 teaspoon baking powder
170g caster sugar
2 large eggs
4 tablespoons milk
Finely grated rind of one lemon

Icing:

Juice of one lemon
100g granulated sugar

Method:

Put the entire mixture into a bowl and mix with a stiff wooden spoon. (If using a 12 volt blender count to 10, remove lid and stir round. Replace lid and count for a further 5 seconds.)
Turn out mixture into a greased oblong cake tin and bake for 25 minute at 180 °C
Prick the cake and spoon icing over warm cake.