



Salted Caramel Carrot Cake

with Salted Caramel Cream Cheese Frosting

Dessert 50-60 Minutes • Veggie

17A

Find all your unchilled Market items in bag A.



Carrot



Velvety Vanilla
Cake Mix



Ground Cinnamon



Cream Cheese



Salted
Caramel Sauce



Walnuts

Pantry Items

Egg, Vegetable Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Cake tin, baking paper, grater and bowl.

Ingredients

Ingredients	Quantity
Carrot**	2
Velvetly Vanilla Cake Mix 13	1 pack
Ground Cinnamon	4 sachets
Cream Cheese** 7	200g
Salted Caramel Sauce 7	80g
Walnuts 2	40g

Pantry	Quantity
Egg*	3
Water*	180ml
Vegetable Oil*	6 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1101 /263
Fat (g)	14.4
Sat. Fat (g)	4.7
Carbohydrate (g)	29.2
Sugars (g)	18.7
Protein (g)	4.6
Salt (g)	0.57

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts 7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



2



3



Make the Cake Mix

a) Preheat your oven to 180°C/160°C fan/gas mark 4. Line two 8"/20cm round cake tins with baking paper.

b) Coarsely grate the **carrots**, then pop into the centre of a clean tea towel. Wrap the **carrot** into the tea towel and squeeze to remove as much liquid as possible.

c) In a large bowl, combine the **Betty Crocker's cake mix** with **three quarters** of the **cinnamon**. Add the **grated carrots** and mix to coat the **carrots** in the **cake mix**.

Ready, Steady, Bake

a) In a medium bowl, combine the **eggs**, **water** and **vegetable oil** (see pantry for all three amounts), then add to the **cake mix**. Gently stir until fully combined, 2-3 mins.

b) Divide the **carrot cake mixture** between your lined cake tins and pop onto the middle shelf of your oven until risen and golden, 30-35 mins, or until a rounded knife inserted in the centre comes out clean. **TIP:** *A few crumbs are okay!*

c) Once baked, allow the cake to cool for 10 mins before removing from the tins, then allow to cool completely before decorating.

Let's Decorate!

a) In a medium bowl, combine the **cream cheese**, **salted caramel sauce** and the remaining **cinnamon**.

b) Once completely cooled, gently spread the **salted caramel cream cheese frosting** evenly over the top of each **carrot cake**.

c) Stack one **cake** on top of another, then carefully transfer to your serving platter. Sprinkle the **walnuts** in a circle around the edge of the top **cake** to finish.

Enjoy!