



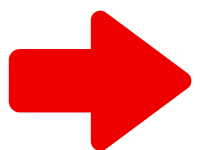
SCIENCE, STRATEGY, CAKE.

CHARITY NYAKIO KAMAU

**An MSF project coordinator
(and *Great Kenyan Bake Off*
champion) shares one of
her recipes.**



**CARROT CAKE WITH
WHITE CHOCOLATE
AND CREAM CHEESE
FROSTING**





CARROT CAKE WITH WHITE CHOCOLATE & CREAM CHEESE FROSTING

THE CAKE:

240g flour

2 tsp baking powder

1.5 tsp baking soda

1 tsp salt

2.5 tsp cinnamon

150g sugar

4 eggs

385g vegetable oil

1 tsp vanilla essence

100g desiccated coconut

600g grated carrots

100g pumpkin seeds

1. Line or grease a baking tin.
2. Preheat the oven to 180°C/350°F.
3. Mix together the flour, baking powder, baking soda, salt and cinnamon.
4. In another bowl, beat the eggs, then add the oil, vanilla essence and sugar. Mix well.
5. Add the dry ingredients to the egg mixture in two batches. Mix well.
6. Fold in the desiccated coconut, grated carrots and pumpkin seeds.
7. Pour the batter into the tin and bake for 25-30 minutes.





CARROT CAKE WITH WHITE CHOCOLATE & CREAM CHEESE FROSTING

THE FROSTING:

320g white chocolate
300g cream cheese
200g unsalted butter, at
room temperature
1.5 tsp vanilla essence
300g icing sugar

1. Melt the chocolate in a bowl above a simmering pan of water.
2. Beat the cream cheese with the butter until well combined.
3. Stir in the chocolate.
4. Sift in the icing sugar in batches, beating between each one.
5. Spread over the top of the cooled cake. Enjoy!