



MOIST CARROT HALWA CAKE with GARAM MASALA INFUSED OIL

INGREDIENTS

1 cup + 1 Tbsp Sathya Garam Masala Infused
Olive Oil
1 cup Raw Caster Sugar
3 Free Range eggs
2 cups Self Raising Flour
1 1/2 Tsp Bicarb Soda
5 cups Grated Carrots
1 litre Full Cream Milk
1 cup Mashed Ripe Banana
3/4 cup Toasted Walnuts, chopped
Frosting
250 gms Cream Cheese
2 cups Icing Sugar
1 medium Lemon, juiced
60 gms Sathya Garam Masala Infused Olive Oil



METHOD

Take grated carrot and milk in a deep pan and cook till milk has evaporated. Then add half cup sugar and stir to a thick carrot halwa and allow it to cool to room temperature. This would have made about 2 cups of carrot halwa.

Preheat oven to 180°C. Grease a deep rectangular baking tray (20 x 30cm) with 1 Tbsp of Garam Masala Infused Olive oil.

Take flour in a mixing bowl, then add bicarb soda and half cup sugar and mix evenly. Then add carrot halwa, mashed banana, whisked eggs and 1 cup of Garam Masala Infused Olive Oil and mix well with a mixer. Then add chopped up walnuts and stir them evenly through the mixture. Spoon mixture into prepared tin and bake for 60 minutes or until cooked when tested with a skewer. Remove slice from tin. Transfer to a wire rack and let it cool down completely.

To prepare frosting, add all ingredients and whisk it to even paste. Spread it evenly over the cake and let it set.

Moist Carrot Halwa Cake with Garam Masala Infused Olive Oil along with cream cheese topping is ready to serve.