Carrot Cake Traybake with Maltesers Easter Bunnies
RECIPE

Carrot Cake Traybake with Maltesers Easter Bunnies



TIME	45 min
INGREDIENTS	11 items
MAKES	20 servings

Delicious carrot cake, tray-baked for convenience and with Maltesers® Bunnies on top for cuteness.

INGREDIENTS

- 150g light brown soft sugar
- 200f self raising flour
- 1 tsp bicarb
- 1 tsp cinnamon
- ½ tsp ground nutmeg
- 150g buttermilk spread
- Juice and zest of 1 orange
- 2 medium eggs
- 200g - 225g carrots, peeled and grated (prepared weight 175g)
- 10 mini Maltesers Bunnies, milk and white, halved
- 20 ready made icing carrots
- 50g buttermilk spread
- 3 tbsp icing sugar (35g)
- 100g light cream cheese
- 1 tsp orange juice

INSTRUCTIONS

1. Heat the oven to 180C, 160C fan.
2. Grease and line a 27 x 20cm brownie tin with baking paper.
3. Mix together the dry ingredients in a large bowl.
4. Melt the buttermilk in a saucepan over a low heat.
5. Remove from the heat and stir in the orange juice and zest, then beat in the eggs.
6. Fold the wet ingredients into the dry with the carrots.
7. Spread mixture into the prepared tin and bake for 20 - 25 mins, until risen, golden and a skewer comes out clean. Leave to cool in the tin.
8. Once the cake is cooled, make up the icing by beating together the buttermilk spread, icing sugar, light cream cheese and orange juice.
9. Spread the icing over the cake.
10. Cut into pieces and decorate with the halved bunnies and decorative carrots.

More Recipes Like This



Chocolate Banana Loaf

Cooking time

60 minutes

Ingredients

12 items



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items



Maltesers Blondies

Cooking time

45 min

Ingredients

9 items



Maltesers Bunnies Brownie Bites

Cooking time

35 min

Ingredients

11 items

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