



Eat & Greet

RECIPES



APRICOT CARROT CAKE WITH TANGELO MARMALADE SWIRL

{ ADAPTED FROM SKY
HIGH: IRRESISTIBLE
TRIPLE-LAYER CAKES }



INGREDIENTS

- 3 eggs
- 2 cups sugar
- 1/4 cup honey
- 1 cup walnut oil
(though canola will do)
- 2 teaspoons grated
fresh ginger
- 2 1/2 cups finely
shredded carrots
- 1/2 cup dried apricots,
finely chopped
- 1/2 cup crushed pineapple,
well drained and finely chopped
- 2 cups plus 2 tablespoons flour
- 2 teaspoons cassia
(or cinnamon)
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup tangelo marmalade
(recipe follows)
- 2/3–1 cup walnuts, toasted
and coarsely chopped
- Cream cheese icing
(recipe follows)



Preheat the oven to 175° C. Butter three 9-inch round cake pans. Line bottom of each pan with a round of parchment and butter the paper. Dust with flour and tap out any excess.

In a large mixing bowl, whisk the eggs lightly. Gradually beat in the sugar until blended. Beat in the honey, oil and ginger until well blended. Add carrots, dried apricots, and pineapple and mix well.

Add the flour, cinnamon, baking soda and salt to the batter and fold in just until fully incorporated. Divide batter among the cake pans.

Bake for 25 to 30 minutes or until a cake tester comes out with only a few crumbs clinging to it. Let the cakes cool completely in the pans on wire racks before unmolding. This is a tender cake that will not come out of the pan easily when hot. After turning out the layers, carefully peel off the paper. Spread about 3 tablespoons of the marmalade thinly and evenly over the flat side of each layer. Chill the layers for several hours to make it easier to frost and assemble the cake.

To assemble the cake, place one of the cold layers, marmalade side up and sprinkle with 1/3–1/2 cup of walnuts. Spread about 1/2 cup of cream cheese icing evenly over the layer all the way to the edge of the cake. Place a second layer, marmalade side up and sprinkle with 1/3–1/2 cup of walnuts. Cover with another 1/2 cup of cream cheese icing.

Finally set the third layer in place, marmalade side up and use the remaining frosting to cover the top and sides of the cake, swirling decoratively.

Place the remaining marmalade in a food processor or blender and whizz to a puree with a bit of hot water. Pipe this on top of the cream cheese icing swirl.





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INGREDIENTS

Tangelo Marmalade—

- 3 tangelos
- 2 lemons
- Sugar (approx 500 grams)
- 4 cups of water

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Cream Cheese Icing—

- 280 grams of cream cheese, at room temperature
- 170 grams of butter, at room temperature
- 5 cups icing sugar
- 2 teaspoons vanilla extract



Tangelo Marmalade— Weigh your fruit. Once you have that measurement, weigh out an equal amount of sugar. Place sugar in an airtight container and set aside. Slice tangelos and lemons very thin, removing seeds and setting them aside as you go.

Place the sliced fruit in a large, non-reactive bowl and add the 4 cups of water. Add the seeds to a small cheese cloth and tie up. Place these in the bowl with the fruit and submerge in the water. Cover the bowl with plastic wrap and chill overnight in the fridge.

Transfer the contents of the bowl to a large pot and bring to a boil for approximately 5 minutes. Add your weighed sugar and return to a low boil. Cook the mixture for approximately 30–40 minutes or until a teaspoon of the mixture placed on a chilled plate sets (the nudge test). Spoon the marmalade into sterilized jars and seal immediately.

Cream Cheese Icing— In a large bowl, beat cream cheese and butter until smooth and well blended.

Add the icing sugar, one cup at a time, and beat until fully incorporated, scraping the sides often. Once all of the sugar is incorporated add the vanilla then continue beating for about 3 minutes until frosting is smooth and glossy.

