More than 1 hour

Serves 8-10

Ingredients:

- 1¼ cups (275g) castor sugar
- 4 eggs
- 1⅓ cups (330ml) canola oil
- 100g walnuts, chopped + extra to garnish
- 1 Tbsp (15ml) cinnamon
- 1 tsp (5ml) nutmeg
- ½ Tbsp (7ml) bicarbonate of soda
- 1 cup (150g) wholewheat flour
- 1 cup (150g) cake flour
- 2 tsp (10ml) baking powder
- ½ tsp (3ml) salt
- 1 cup (100g) peeled and grated carrot
- 2½ cups (350g) peeled and roughly grated beetroot
- 1 can (432g) crushed pineapple, drained
- Fresh mint, to serve

Icing:

- 1 tub (230g) cream cheese
- 2 cups (260g) icing sugar, sieved
- Juice (60ml) of 1 lemon

Method

1. Preheat oven to 180°C and line a 23cm cake tin with baking paper (or grease a bundt tin).
2. Whisk sugar and eggs together until light and fluffy.

3. Whisk in oil until well combined.
4. Combine nuts and dry ingredients in a separate bowl.
5. Fold through egg mixture until smooth.
6. Stir in carrot, beetroot and pineapple.
7. Transfer batter to cake or bundt tin.
8. Bake for 50-60 minutes, or until a skewer inserted into the cake comes out clean.
9. Cool for a few minutes in the tin, then turn out onto a wire rack to cool completely.
10. Whisk icing ingredients together until smooth.
11. Ice cooled cake and top with extra nuts and mint.

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