HAPPY OCTOBER
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It's officially Libra season. Aaaaaand it's also our BIRTHDAY MONTH!!

We are so excited. We are feeling good. We are in a celebratory mood. This is literally the best month of the year. The birds are always singing, the sun is always shinning, the flowers are ever blossoming...should we keep going?

We are slowly entering the festive season. The holiday decorations are going to go up soon. Its a magical time. Wishing all of you a lovely month ahead. Enjoy all our summertime recipes. Have lots and lots of fun with all your favourite people, and most of all, please have a slice or 3 of cake on our behalf.

We are sharing one of our ultimate favorite cake recipes with you. Hope you have
fun making it and even more fun eating eat.

Hip, hip hooray!

THIS MONTH, WE HAVE A RECIPE FOR THE NAKED SPICY CARROT CAKE WITH CREAM CHEESE FROSTING. ENJOY

INGREDIENTS

CAKE

4 cups Flour
4 tsp Bicarbonate of Soda
4 tsp Ground Cinnamon
4 tsp Mixed Spice
1 tsp Nutmeg
1 tsp Salt
6 Eggs
1 1/2C Buttermilk

1 1/4 cups Oil
3 cups Castor Sugar
2 tsp Vanilla paste/essence
4 cups Grated Carrots
2 cups Desiccated Coconut
2 cups Pistachio Nuts, chopped
2 Cans crushed Pineapple
1 1/2 cups Raisins

CREAM CHEESE FROSTING

2 cups Cream Cheese
1 cup Softened Butter

2 cups Icing Sugar
Zest of 1 Orange

METHOD

1. Preheat oven to 180 degrees celsius.
2. Sift all the dry ingredients together(except fruit, nuts and coconut).
3. In another bowl mix the buttermilk and oil together. Thoroughly mix the wet and dry ingredients together.
4. Then mix the rest of the ingredients together and gently fold into the batter.
5. Spoon into a prepared cake tin. (You may divide into 3 tins to make 3 layers).
6. Bake for 1 hour or until testing pin comes out clean when inserted.
7. Cool completely before icing.
8. For the icing, beat all the ingredients together until light and fluffy.
9. Lightly ice all the layers together to create a cake sandwich then dirty ice the entire cake. Pipe the rest of the icing on top and garnish with edible flowers chocolate.

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