



# Christmas Apricot & Carrot Cake

(Makes 10-12 Slices)

This is a festive spin on a classic recipe and a delicious alternative to the traditional Christmas fruit cake. It's spiced with fresh ginger and layered with creamy frosting and luscious Bonne Maman Apricot Conserve.

## Ingredients – For the Cake

200g dark brown sugar  
50g Bonne Maman Apricot Conserve  
3 large eggs  
225ml sunflower oil  
80g dessicated coconut  
250g carrot, coarsely grated  
1tbsp finely grated fresh ginger or 1tsp ground  
200g self-raising wholemeal flour  
1 ½ tsp bicarbonate of soda  
3 teaspoon mixed spice  
Grated zest of 1 large orange

## For the Frosting and Filling

250g tub mascarpone cheese  
300ml carton extra thick double cream  
180g tub light soft cheese  
2 tbsp icing sugar  
150g Bonne Maman Apricot Conserve

## How to Decorate

Make a mini gingerbread house using gingerbread biscuit dough, see our recipe for *Spiced Christmas Wreath* on our website.

- Download a template or use gingerbread house cutters.
- Spoon or pipe thick royal icing on the baked roof pieces to resemble snow.
- Assemble all the pieces with icing and leave to set.
- The houses can be made up to 1 week ahead and kept in an airtight container.
- Swirl the frosting on top of the cake to resemble thick snow drifts and pop on the mini house. Pick strong woody stems of fresh rosemary and turn upside down to resemble Christmas trees. Trim the tops and pull a few leaves off the base. Stick the stems into the cake.

## Method

1. To make the cake, heat the oven to 170C, 150C fan, gas 3. Line a 20cm round, 10cm deep cake tin with baking parchment.
2. With an electric whisk, beat together the sugar and conserve with the eggs and oil for 3-4 mins.
3. Stir in all the remaining ingredients until evenly mixed and spoon into the prepared tin. Bake for about 1 ½ hours or until golden brown and firm to the touch.
4. A skewer pushed into the centre should come out clean. Leave the cake to cool in the tin before turning out.
5. Meanwhile, make the frosting. Put the mascarpone in a bowl and gradually beat in the cream with a wooden spoon until thick and smooth. Now beat in the soft cheese and icing sugar. Chill the mixture for 15mins.
6. Cut the cold cake into three layers. Set aside the top of the cake and spread the bottom and middle layer generously with the apricot conserve. Lightly dollop about a third of the frosting onto the conserve and spread evenly. Layer up the cake again and lightly cover the top and sides with the remaining frosting. Some of the cake should show through.