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Carrot and Banana Cake in the Halogen Oven

A deliciously moist cake that everyone will love! The combination of the carrot and banana gives the cake a wonderful texture and sweetness.

Serves	Prep / Cooking Time	Difficulty
8	1hr 35	1 

Tip:

You may want to use an extender ring that may come with your halogen oven. This is a ring that is placed on top of the glass bowl and takes the heat further away from cake itself, stopping the top burning. If you don't have the ring, cover the cake in foil and remove about 10 minutes before the end of cooking.

Ingredients

For the cake

2 large ripe bananas, mashed, using a fork
175ml sunflower oil

Method

- Take a square loose bottom square cake pan and grease

150g soft dark brown sugar
4 large eggs, lightly beaten
125g carrots, grated
115g sultanas
115g walnuts, bashed into pieces using a rolling pin
Zest of 2 oranges
Juice of 1 orange
1 rounded tsp bicarbonate of soda
1/2 tsp baking powder
1 rounded tsp ground cinnamon
300g plain flour

For the icing

150g Philadelphia cream cheese
100g icing sugar, sifted
Zest and juice of 1 lemon

- with butter and line
- with baking parchment and put aside.
- Place the mashed banana, oil, sugar, eggs, carrots, sultanas, walnuts and the
- juice and zest of the orange into a large mixing bowl and bring together with a
- wooden spoon.
- Sift the flour, bicarbonate of soda, baking powder and cinnamon on top of the wet ingredients and beat in, using an electric hand beater until smooth.
- Pour the mixture into the prepared tin and place into the halogen oven on the
- lower rack and cook for 35 minutes at 180°C.
- Turn the heat down to 160°C and continue to bake for a further 30-40
- minutes or until the cake is cooked through (see my TIP re using an extender ring).
- Test by inserting a metalskewer and if it comes out clean then the cake is done.
- Leave to cool slightly in the tin for about 6-10 minutes then turn out onto a cooling rack and allow to cool completely.
- For the icing, beat all the ingredients in a bowl with a wooden spoon and pipe over the cake.

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