# Crunchy Carrot Cake Traybake

Serves 16
Hands-on time: 20 minutes
Hands-off time: 50 minutes

## INGREDIENTS

**For the carrot cake:**
⅔ cup golden syrup
¼ cup oil
½ cup vanilla yoghurt
⅓ cup milk
2 large eggs
6 (450g) grated carrots
2 tsp orange zest (optional)
2 cups (170g) self-raising flour
1 tsp ground nutmeg
½ tsp ground ginger
1½ cup Kellogg's® Crunchy Granola

**For the topping:**
¼ cup cream cheese, softened
¾ cup vanilla yoghurt
⅓ cup Kellogg's® Crunchy Granola

**Serving suggestion:**
Tea

## METHOD

1. Preheat the oven to 180°C and line a square baking dish with baking paper. *Chef's Tip: Snip a line into the corners of the baking paper for even cake edges.*
2. Add the golden syrup, oil, yoghurt, milk, eggs, grated carrots and orange zest to a large mixing bowl and whisk until fully combined.
3. Sieve in the flour, ground nutmeg and ginger and fold it through the wet mixture along with the Kellogg's® Crunchy Granola until just combined.
4. Pour the cake batter into the prepared baking dish and bake for 45-50 minutes.*Chef's Tip: Poke the centre of the cake with a skewer and if it comes out clean it's ready!*
5. Remove the cake from the oven and allow to cool completely for about 1 hour.
6. In the meantime, prepare the icing by whisking the cream cheese and yoghurt in a mixing bowl until smooth and creamy.
7. Once the carrot cake has cooled, generously spread the cream cheese icing over the cake using a spatula and sprinkle granola over to garnish.
8. Slice the carrot cake into squares, serve with tea and ENJOY!