**Leftover veg & orange cake**

**PREP: 40 MINSCOOK: 30 MINS** plus cooling. Freeze uniced

**CUTS INTO 15 SQUARES**

A novel way to use up root vegetables is to bake up a sweet, moist sponge with citrus flavours.

Nutrition: per square

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Kcal | Fat | Saturates | Carbs | Sugars | Fibre | Protein | Salt |
| 346 | 13g | 7g | 54g | 40g | 1.2g | 4g | 0.7g |

**Ingredients**

* 200g butter, melted, plus extra for greasing
* 140g sultana or raisins
* zest and juice 2 oranges, or 4 clementines
* 300g self-raising flour
* 300g light soft brown sugar
* 2 tsp mixed spice
* 1 tsp ground ginger
* 1 tsp bicarbonate of soda
* 4 large eggs, beaten with a fork
* 300g carrots, parsnips, pumpkin, butternut squash or swede, or a mixture, grated
* 200g icing sugar or fondant icing sugar
* few crushed white sugar cubes

**Method**

1. Heat oven to 180C/160C fan/gas 4. Grease and line a 30 x 20cm baking or roasting tin with baking parchment. Mix the sultanas and zest and juice from 1 orange (or 2 clementines), and microwave on High for 2 mins.
2. Mix the flour, caster sugar, spices, bicarb and pinch of salt into a large bowl. Mix the eggs with the melted butter and sultana mixture, then tip into the dry ingredients and stir in with a wooden spoon. Stir in the grated veg, and scrape into the tin. Bake for 35 - 40 mins, or until a skewer poked in the centre comes out clean. Cool in the tin.
3. Once cool sift the icing sugar into a bowl and stir in remaining orange zest plus enough juice to make a runny icing. Drizzle all over the cake and scatter with the crushed sugar cubes. Leave to set, then slice into 15 squares to serve.

Taken from bbcgoodfood.com