



BARGACREE CARROT CAKE

This moist, spiced carrot cake is rich in flavour with a tender crumb. Grated carrot, desiccated coconut and warming spices combine with brown sugars, olive oil and cream for depth and softness. Baked low and slow in a 23cm tin, it's perfect on its own or topped with cream cheese icing for a more indulgent finish.



PREP TIME
20 MINUTES



COOK TIME
60 MIN



SERVINGS
10–12 SLICES

Instructions

1. Preheat oven to 155°C and line a 23cm round cake tin.
2. In a large bowl, whisk together both sugars, oil, eggs, cream and vanilla until you have a smooth, glossy mixture.
3. In a separate bowl, mix the flour, nutmeg, cinnamon, bicarbonate of soda, and coconut.
4. Add the dry ingredients to the wet and whisk gently until no lumps remain. Avoid overmixing.
5. Fold in the grated carrot.
6. Pour the mixture into the prepared tin and bake for around 1 hour, or until a skewer inserted into the centre comes out clean.
7. Cool in the tin for 10 minutes, then turn out onto a wire rack to cool completely.

Icing

1. Beat the butter and icing sugar until pale and fluffy.
2. Add the honey, vanilla and lime zest, mixing until smooth.
3. Gently beat in the cream cheese until fully combined and smooth. Do not overmix.

Notes: Once the cake is cool, spread the icing over the top (and sides, if you like). Chill in the fridge, then bring to room temperature before serving.

Ingredients

- 175g light brown sugar
- 175g dark brown sugar
- 3 eggs
- 175g light olive oil
- 55g cream
- 2 tsp vanilla extract
- 250g plain flour sifted
- 1 tsp nutmeg
- 2 tsp cinnamon
- 1 heaping tsp bicarbonate of soda
- 75g desiccated coconut
- 300g grated carrot

Cream Cheese Icing

- 250g soft unsalted butter
- 100g icing sugar
- 100g runny honey
- 1 tbsp vanilla extract
- Zest of 1 lime
- 600g full-fat cream cheese





BARGACREE SCONES

These soft golden scones are a firm favourite at Bargacree Café. Light, buttery and gently sweet, they are made with cream for extra richness and baked until beautifully golden. Perfect served warm or cold with butter, jam or cream, they are always quick to disappear.



PREP TIME
10 MIN



COOK TIME
17 MINS



SERVINGS
12 SCONES

Instructions

1. In a large bowl, mix the flour, butter, sugar and baking powder until well combined.
2. Add the eggs, milk and cream, mixing gently until a soft dough forms. Avoid overworking.
3. Turn out onto a lightly floured surface and roll to a thickness of about 3cm.
4. Cut into rounds and place on a lined baking tray.
5. Bake at 170°C for approximately 17 minutes, or until golden brown.
6. Cool slightly on a wire rack and enjoy warm or cold with butter, jam or cream.

Ingredients

- 600g plain flour
- 80g soft butter
- 80g caster sugar
- 20g baking powder
- 2 eggs
- 200ml milk
- 50ml double cream

