



## Marsala, citrus & olive oil cake

Diana Henry's beautiful winter treat is sweet and citrussy with the raisiny flavour of Marsala. It's also very moist thanks to the carrots.

Vegetarian

Serves  
8

Course  
Cake

Prepare  
10 mins

Cook  
40 mins

Total time  
50 mins

Plus  
cooling

## Ingredients

**125ml** extra virgin olive oil, plus a little for greasing (see tip)

**200g** caster sugar

**2** British Blacktail Free Range Large Eggs

**125ml** dry Marsala

**1** orange, scrubbed, finely grated zest

**1** unwaxed lemon, finely grated zest

**160g** plain flour

**60g** ground almonds

**2 tsp** baking powder

**½ tsp** salt

**220g** carrots, peeled and coarsely grated

Icing sugar, for dusting

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## Method

**1** Preheat the oven to 190°C, gas mark 5. Brush the inside and base of a 20cm springform cake tin with olive oil and line the base with baking parchment.

**2** Put the olive oil, sugar, eggs, Marsala and citrus zests into a large jug and whisk. The sugar won't dissolve completely. Put the flour, almonds, baking powder and salt into a large bowl and mix together.

**3** Pour the wet ingredients into the dry, mixing with a wooden spoon, then add the carrots. When everything is well incorporated, scrape into the prepared tin. Bake for 35-40 minutes until risen and golden and a skewer inserted into the middle of the cake comes out clean.

**4** Leave to cool in the tin for 30 minutes, then unclasp the side and transfer the cake to a serving plate. Gently dust all over with icing sugar, then serve.

Cook’s tip

Choose a buttery or fruity extra virgin oil, rather than a grassy one, for this cake.

Nutritional

Typical values per serving when made using specific products in recipe

Energy	1,581kJ/ 378kcal
Fat	20g
Saturated Fat	3g
Carbohydrates	42g
Sugars	28g
Fibre	2.3g
Protein	6g
Salt	1g