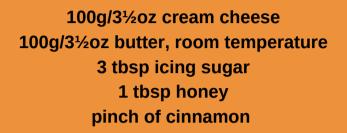
Carrot cake bites with cream cheese dip

Ingredients

cream cheese dip



For the batter

vegetable oil for frying 300g/10½oz carrots (3–4 medium ones), peeled and roughly grated 2 tbsp vegetable oil 50g/1¾oz walnuts, roughly chopped 120g/4½oz plain flour 1 tsp baking powder 20g/¾oz caster sugar 1 tsp cinnamon ½ tsp salt 2 medium eggs 1 tbsp icing sugar, for dusting

To make

For the cream cheese, put all the ingredients in a bowl, mix until smooth and combined. Drizzle some honey on top and sprinkle some cinnamon. Cover and put in the fridge for later.For the cake batter, put a medium pan on a high heat and add the oil. Let it heat for a few minutes. Mix all the batter ingredients and whisk for 2 minutes until combinedTest the oil to make sure it's hot.Using a teaspoon take some of the batter and gently drop the mixture into the oil. Drop enough batter but be careful not o overcrowd the pan. Fry for a few minutes until golden brown and then flip for the other side. Remove the cake bites from the oil and place it on a kitchen towel to get the excess oil. Fry more batches until all the batter is fried. You can dust with the icing sugar and serve with the cream cheese dip.

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