

Carrot cake bites with cream cheese dip



Ingredients

cream cheese dip

100g/3½oz cream cheese
100g/3½oz butter, room temperature
3 tbsp icing sugar
1 tbsp honey
pinch of cinnamon

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 combined. Test 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 to 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.