

Carrot and Caramel Self Saucing Pudding



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This Carrot and Caramel Pudding is gooey and soft, the perfect way to enjoy all the flavour and texture of a traditional carrot cake in a recipe that easily comes together in just one bowl.

Ingredients

Sponge

- 310 g self-raising flour
- 120g soft brown sugar (I used a mix of light and dark)
- 180 ml dairy free milk
- 1 tsp apple cider vinegar
- 120 ml oil (vegetable or neutral tasting oil)
- 180 g dairy free yoghurt
- 150g grated carrot
- 100g walnuts, chopped

Sauce

- 200g light brown sugar
- 2 tbsp cornflour
- 400ml boiling water

Instructions

1. Preheat the oven to 170 C Fan.
2. Lightly grease a 9 inch square baking dish.
3. In a large bowl combine the wet ingredients and then gently fold in the dry.
4. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
5. Fold through the grated carrot and walnuts.
6. Pour the batter into the tin.
7. Mix together the sugar and cornflour and then sprinkle over the sponge. Pour the boiling water over the back of a spoon onto the sponge (this stops the sponge from baking).
8. Bake for 35 - 45 minutes, or until the top is set and the sponge is just baked.
9. Leave to cool slightly for 10 minutes then serve with ice cream!

Notes

All ingredients at room temp unless otherwise stated.

This recipe can be made with dairy ingredients - choose products with at least 2% fat and protein content

