

Colossal Curly Carrot

[Ian's](#) Colossal Curly Carrot recipe appears in the [Final](#) episode of Season 3 of [The Great British Baking Show](#).

Ingredients

Cake:

- 600g unsalted butter
- 840g light brown muscovado sugar
- 12 large eggs
- 960g self raising Waitrose Leckford Estate white flour
- 8 tsp bicarb
- 12 tsp cinnamon
- 6g salt
- Whole grated nutmeg
- *6tsp ground star anise – IAN TO BRING
- 6tsp ground ginger
- *3tsp ground cloves – IAN TO BRING
- 3 tsp orange oil (Made by Boyajian)
- 480g Waitrose Orange River sultanas
- 960g grated carrots
- 500g pecans
- 6 oranges

Glaze:

- Juice of 2 oranges
- 100g caster sugar
- 5 star anise

Icing:

- 675g unsalted butter
- 2250g Philadelphia cream cheese
- 750g icing sugar
- 3tsp vanilla paste
- 3 caps orange oil
- Orange food dye
- 200g caster sugar
- 200g white chocolate
- Green food dye
- Green chocolate dye

Buttercream:

- 9 large egg yolks
- 325g caster sugar
- 60g water
- squeeze of glucose
- 350g butter

Decorations:

- 500g pecan nut halves
- 500g carrots
- 200g caster sugar

Directions

1. Put pecans in oven at 160C and roast for 20 minutes.
2. Melt 300g butter and then whisk for a couple of minutes with 420g light brown Muscovado sugar and 6 large eggs and 1.5tsp orange oil.
3. Grind cloves in pestle and mortar or in spice grinder.
4. Grind anise seeds in pestle and mortar.
5. Sieve together 480g self raising flour with 4tsp bicarb, 5 tsp cinnamon, 6 tsp ground anise, 3tsp ground and sieved cloves, ½ a grated nutmeg and 3g salt.
6. Peel and finely grate 480g carrots.
7. Chop 3 oranges into small pieces and squeeze out most of the juice.
8. Chop pecans into smallish pieces.
9. Carefully fold in flour mix into butter mix. Fold in carrots, sultanas and pecans. Split mixture between the 5 tins and bake for between 20 to 40 minutes depending on the tin size.
10. Meanwhile juice the remaining 2 oranges. Put juice in pan with approx 100g caster sugar and reduce to a glaze.
11. Once baked take out tins and cool on rack. Paint the top of the cakes with glaze.
12. Repeat steps 2 to 11 for the second half of the batter.
13. Start icing top of 1st batch of cakes whilst 2nd batch are in oven
14. Start the icing: Cream butter in K-mix. Add icing sugar and slowly beat in at first then beat on medium for a couple of minutes. Slow down mixer and add pieces of cream cheese bit by bit until just incorporated. Put 2/3rds of icing in another bowl. Add orange food dye to remaining 1/3. Mix green food dye with a couple of tbsp of icing and set aside.
15. Meanwhile start the green stems. Take 200g caster sugar and make into caramel. Using spoon draw long lines of caramel on baking parchment. Mix white chocolate with green chocolate dye and temper. Dip caramel lines in green chocolate and hang to drip and set.
16. Spread a layer of icing between the layers of each cake and sandwich together. Decorate cakes with different color of icings so that a large orange swoop of a carrot curves down from top to bottom with green caramel / chocolate stems at end of 'carrot' on the largest cake at the bottom. Pipe alternating stars of pale orange and white french buttercream around the top and bottom of each cake.
17. Cut carrots into thin slices. Put in pan with water, orange food dye and cinnamon. Bring to boil and cook until soft – about 10 minutes.
18. Cut out small discs from carrot slices. Decorate around edge of each cake with alternating pecan halves and carrot discs. For carrot disc pipe a large rose of french buttercream first then put carrot on top.