

Carrot Cake Cornets

A 'Cornet' is another name for a flag or standard, carried into battle during the British Civil Wars. I was playing around with different ways to make flags, at the same time that my daughter was planning to make a carrot cake. And Carrot Cake Cornets were born!

Serves ... It depends how big you like your cakes - this will make either 8 or 12.

You will need:

- 2 medium carrots
- 3 medium eggs
- 200g caster sugar
- 175ml sunflower oil
- 100g chopped walnuts
- 200g plain flour
- 1½ tsp baking powder
- 1½ tsp bicarbonate of soda
- 1½ tsp ground cinnamon
- 1 tsp ground ginger
- ½ tsp salt

To decorate: a pack of fondant icing in different colours (including white if possible)
A 27cm x 18cm shallow rectangular cake tin



Method:

1. Heat your oven to 180°C/350°F/gas mark 4.
2. Grease the tin with a little bit of oil and then line it with greaseproof paper.
3. Wash and peel the carrots. Then grate them carefully.
4. Break the eggs into a small bowl and mix well with a fork.
5. Put the sugar and oil into a large bowl and stir for 1 minute.
6. Stir the eggs into the sugary mixture, a little at a time. Then stir in the grated carrots and chopped nuts too.

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7. Sift in the flour and other dry ingredients. Gently stir the mixture.
8. When the mixture is well mixed, spoon it into the tin.
9. Bake for 45 minutes, until it is well-risen and firm.
10. Leave the cake in the tin for 10 minutes then turn it out onto a wire rack. Leave it to cool. It will look something like this:
11. Using a sharp knife, divide your cake into 8 or 12 squares.
12. Now you can decorate your flags. Learn how to design your own civil war cornet here. You could make a set of flags, so that everyone in your family is a different rank, or you could make each one different. Have fun and be creative!
13. Choose a fondant for your base colour such as red, yellow or green. Roll a small piece of fondant with a rolling pin and cut it in a square to fit the top of your cake. You can stick this to your cake using buttercream or apricot jam, but we just brushed a little water on the back of the fondant and it stuck on just fine.
14. Now cut out details such as the George cross (for an English regiment) or the St Andrew cross (for a Scottish regiment), hearts, stars and squiggles and attach them to your flag using a little bit of water as glue.
15. Finally, choose who to give them to. Who is the Colonel in your regiment? Choose wisely (it's always Mum!)



A cake for a
Scottish
Covenanter



A cake for an
English 3rd
Captain



Colonel

1st Captain

2nd Captain

3rd Captain