

PARENT'S KITCHEN SHEET: SUPERHERO VICTORY CAKE

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Tin: 20 cm / 8-inch round | Oven: 180°C / 350°F (conventional) | Time: ~45 mins
Target Texture: Moist, fluffy cake topped with a velvety citrus-cream frosting.

INGREDIENT CHECKLIST:

- [] 200 g self-raising flour
- [] 1 tsp baking powder
- [] ½ tsp bicarbonate of soda
- [] 1 tsp ground cinnamon + pinch of salt
- [] 140 g sugar
- [] 200 g grated carrots (approx. 2-3)
- [] 75 g raisins
- [] 3 eggs
- [] 75 g pecans or walnuts (chopped)
- [] 175 g vegetable oil
- [] Zest of 1/2 orange

FROSTING (All room temperature!):

- [] 150 g unsalted butter (softened)
- [] 100 g cream cheese (e.g., Philadelphia)
- [] 80 g icing sugar
- [] Zest of 1 orange + 1 tbsp fresh lemon juice

EXECUTIVE STEP-BY-STEP:

1. SETUP: Preheat oven to 180°C / 350°F. Line a 20 cm tin (crumple paper method!).
2. BATTER: In a large bowl, stir all cake ingredients with a spoon until combined.
The batter will be thick and heavy.
3. BAKE: Bake for ~45 mins. Perform a toothpick test in the center after 45 mins.
4. FROSTING: Beat soft butter with icing sugar -> add orange zest & cream cheese until smooth -> fold in lemon juice with a spoon. Spread on the cooled cake.

💡 PARENT'S HIDDEN TRICKS & HACKS (STRATEGY & TROUBLESHOOTING)

- **STEALTH-RAISIN TRICK:** If your child dislikes raisin textures, soak them in hot water for 10 mins, drain, and blend into a paste before mixing in. It adds caramel sweetness without any detectable raisin bits!
- **NUT ALLERGY SWAP:** Simply omit nuts if allergies or sensory issues are present. The cake retains its full moisture and structure regardless.
- **CURDLED FROSTING FIX:** If frosting splits from temperature changes, place the bowl over a pot of steaming water for JUST A FEW SECONDS while stirring. Once the butter starts melting back into the mix, remove from heat and cool until set again.
- **CHILD ENGAGEMENT:** Hand off crumpling the baking paper, dumping pre-measured ingredients into the bowl, and spreading the "cloud frosting" on top!

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