

Sabrina 

Spiced parsnip, walnut  
& honey cake



# Spiced parsnip, walnut & honey cake

Serves 10 | Vegetarian

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## INGREDIENTS:

4 x medium free-range eggs	2g baking powder
125g caster sugar	450g parsnips, peeled, finely grated
150g unsalted butter	125g walnut pieces
50g clear honey	100g golden raisins
3g ground ginger	400g Greek yoghurt
3g ground cinnamon	20g icing sugar
1 vanilla pod, seeds removed	
225g self-raising flour, sieved	

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## METHOD:

1. Preheat oven to 160°C.
2. Line a 21cm x 11cm loaf tin with parchment paper.
3. Whisk the eggs and sugar together until light and fluffy. In a saucepan melt the butter and honey together, add the spices and half the vanilla seeds.
4. Slowly add the spiced honey butter mix to the eggs and sugar and gently mix until all combined. Then slowly add the flour and baking powder to form a batter.
5. Finally add the grated parsnip, walnuts and raisins, gently mixing to combine.
6. Pour the batter into the prepared cake tin and bake 1 hour until deep golden brown and a when skewer inserted into the middle comes out clean. Remove from the oven, place the tin on a cooling rack and allow to cool.
7. To make the whipped yoghurt; add the rest of the vanilla seeds to the yoghurt together with the sieved icing sugar and whisk to the consistency of whipped cream. Serve on the side of the cake.