



## Ingredients

### Cake:

160g light brown sugar  
160ml vegetable oil  
1 orange, zest  
2 large eggs  
200g parsnips, grated  
210g plain flour  
1 ½ tsp baking powder  
½ tsp bicarbonate of soda  
1 tsp ground ginger  
¼ tsp ground cloves  
60g roughly chopped walnuts, +  
extra to top (optional)

## Instructions

Preheat the oven to 180C/ 160C fan/ gas 4. Line a baking tray with greaseproof paper and grease and line a 900g loaf tin.

### Parsnip crisps:

Use a potato peeler (or mandolin if you have one) to thinly slice the parsnip. Place them on the baking tray and drizzle with the oil, maple syrup or honey and pinch of salt. Make sure they are coated well with the oil and are not overlapping. Bake for 20 minutes, turning halfway through. Be careful not to let them burn. Once they are crispy, set aside and allow them to cool.

### Cake:

Mix sugar, oil and orange zest together in a bowl. Beat in the eggs and stir until smooth before mixing in the grated parsnips.

In a separate bowl, mix together the flour, baking powder, bicarbonate of soda, ground ginger and cloves. Add this into the wet ingredients and mix gently until just combined before stirring in the chopped walnuts if using.

Pour the batter into a loaf tin or rectangular tray and bake for 45 minutes. If you insert a skewer or toothpick into the centre it should come out clean. Set aside and leave to cool slightly in the pan. Turn out onto a wire rack to cool completely.

Glaze: Mix the icing sugar and orange juice in a small bowl until smooth - thick but pourable. Pour the glaze over the cooled cake and top with parsnip crisps and extra chopped walnuts.



### Parsnip crisps:

1 parsnip  
1 tsp olive oil  
2 tsp maple syrup or honey

### Glaze:

60g icing sugar  
Juice of ½ an orange