



CARROT CAKE

INGREDIENTS

- 1 cup (250ml) canola oil
- 1 1/3 cup (300grams) brown sugar
- Eggs
- 3 cups (400grams) grated carrot
- 1 cup (110grams) chopped walnuts (optional)
- 2 1/2 cup (375grams) self-raising flour
- 1/2 teaspoon bicarbonate soda
- 1 teaspoon mixed spice

METHOD

1. Preheat the oven at 180 degrees Celsius.
2. Grease baking tins with canola oil.
3. Beat oil, sugar and eggs until thick and creamy. Using a wooden spoon stir in carrots and nuts and then the sifted dry ingredients.
4. Pour mixture into pans and bake for 40 minutes.

This recipe makes approximately 4 loaf tin size cakes.