

CARROT CAKE RECIPE

CUP OF WHOLEMEAL FLOUR
½ CUP OF COOKING OIL
1 TSP BICARBONATE OF SODA
1 TSP CINNAMON
2 EGGS
CUP OF BROWN SUGAR
⅓ CUP WATER
½ TSP SALT
2 CUPS OF GRATED UNCOOKED CARROTS

ICING

2 CUPS ICING SUGAR
2oz BUTTER
4oz CREAM CHEESE
1 TSP VANILLA

Mix dry ingredients. Add oil & water and stir well. Add eggs one at a time beating after each addition. Add grated carrots. Pour into greased tin. Bake at 180 degrees C or Gas Mark 4 for 45 minutes.

Icing: Mix together and add milk if required.