

Carrot Cake

<p>400 gr self raising flour 400 gr soft brown sugar 4 Eggs 400 ml sunflower oil 1 teasp cinnamon 1 teasp salt 1 teasp vanilla, I use Little Pod vanilla paste 400 gr grated carrots Juice and rind 1 orange 100 gr dried fruits or nuts</p> <p><u>Topping</u> 175 gr full fat cream cheese 375 gr icing sugar sieved 1 orange rind pinch of cinnamon</p>	<p>Mix all ingredients together, beat in a machine or a hand whisk. Line a large 10" round cake tin or 2 x 2 lb loaf tins. Cook for 1 hour 170° C Gas Mark 4 until cooked through. Test with a skewer, if the skewer comes out clean then cake is cooked. Allow to cool completely then fill or top with icing. I like to cut large cake through the middle, fill with apricot jam, cream cheese topping keeps it more moist. Spread topping on top of cake, dust with cinnamon.</p> <p>To grate carrots either grate in a food processor or use a hand grater on the coarse side, be careful of grating fingers.</p>
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