



Carrot cake

Ingredients

120g light brown muscovado sugar (or you can use caster sugar)
120g sunflower oil
2 eggs, beaten with a fork
100g carrot
120g self-raising flour
 $\frac{3}{4}$ tsp bicarbonate of soda
1 tsp cinnamon
 $\frac{1}{2}$ tsp nutmeg

Method

1. Peel and grate the carrot.
2. Put sugar, oil and eggs in a large mixing bowl and mix well with a wooden spoon.
3. Sieve in the flour and add the bicarbonate of soda and spices.
4. Add the grated carrot and mix lightly.
5. Spoon in to cupcake cases or into a 2lb loaf tin.
6. Bake at 180°C for approx. 20 minutes for cupcakes and 30 - 35 minutes for a loaf cake.
7. Once cooled, the cakes can be topped with cream cheese frosting.

Cream Cheese Frosting

Ingredients

100g very soft butter
300g soft cheese
100g icing sugar

Method

1. Beat butter until very soft.
2. Then add soft cheese and sieve the icing sugar into the bowl.
3. Mix until well combined, but do not over-mix. Spread on top of cooled cake.

