

OUR RECIPE

Carrot Cake



10 portions

INGREDIENTS

Vegetable Oil 133 ml

Egg 2

Demerara sugar 32g

Plain flour 116g

Mixed spice 1/3 tsp

Bicarbonate of soda 1/3 tsp

Parsnip (grated) 83g

Carrot (grated) 83g

Baking powder 3/4 tsp

Sultanas 83g



METHOD

1. Whisk the Vegetable oil, eggs and demerara sugar together
2. Fold the flour, baking powder, mixed spice and bicarbonate of soda into the mixture
3. Then fold in the grated carrot, grated parsnip and sultanas
4. Place on a baking tray and bake at 160°C/325 F (gas mark 3) for 40-45

For those that like orange

Tip – a orange drizzle made of fresh orange juice and icing sugar can be drizzled over the cake when warm