

# OUR RECIPE

## Carrot Cake

### INGREDIENTS

- 135ml vegetable oil
- 2 eggs
- 35g demerara sugar
- 115g plain flour
- 1/3 tsp mixed spice
- 1/3 tsp bicarbonate of soda
- 85g parsnip, grated
- 85g carrot, grated
- 3/4 tsp baking powder
- 85g sultanas



Make an orange juice and icing sugar topping to drizzle over the cake whilst it's warm for a richer taste.

### METHOD

1. Whisk the vegetable oil, eggs and demerara sugar.
2. Fold the flour, baking powder, mixed spice and bicarbonate of soda into the mixture. **Fold carefully in order to not remove the air bubbles created by whisking in the previous step.**
3. Then fold in the grated carrot, grated parsnip and sultanas until all the ingredients are combined.
4. Place on a baking tray and bake at 160°C/gas mark 3 for 40-45 minutes.

Serving suggestion- enjoy with creme fraiche.