



CARROT CAKE

4 EGGS

4 MEDIUM CARROTS, GRATED

1 TSP BICARBONATE OF SODA

1 TSP GROUND CINNAMON

370G BUTTER, MELTED

1 ½ CUP BROWN SUGAR, FIRMLY PACKED

2 CUPS SELF-RAISING FLOUR

(OR 1 CUP Plain FLOUR + 2TSP BAKING POWDER= 1 cup SR flour)

1 CUP SULTANAS

2 green apples, grated

1. Grease a deep baking tray and line with baking paper so that the sides are covered
2. Combine eggs, bicarb soda, cinnamon, apple and carrots in a large bowl
3. Add melted butter and sugar and stir until well combined.
4. Stir in the flour and sultanas
5. Pour into the prepared tray
6. Bake in moderate oven (170oC) for about 35 minutes
7. Let cool on a wire rack and cut into 30 pieces//