CARROT CAKE

Ingredients

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 ADD 2 TSP baking powder per cup of plain flour)*

1 CUP SULTANAS

METHOD

1. Grease a deep baking tray and line with baking paper so that the sides are covered
2. Combine eggs, bicarb soda, sugar, cinnamon and carrots in a large bowl
3. Add melted butter 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//