



Carrot cake

Ingredients.

- 125 mls of sunflower oil.
- 125 grams of brown sugar.
- 1 orange zest and juice.
- 2 large eggs.
- 225 grams of self raising flour.
- 1 tablespoon of baking powder
- 1 teaspoon of ground cinnamon
- 200 grams of grated carrots
- 1 handful of sultanas
- 1 eating apple

Icing

- 75 grams of butter
- 75 grams cream cheese
- 1 lemon zest and juice
- 100grams icing sugar
- 1 teaspoon of vanilla

Method

 Preheat the oven to 180 degrees Celsius.

  Grease a cake tin with butter then line with baking paper. Or place patty cases into patty pans.

   Find a large bowl. Crack your eggs into the bowl. Lightly beat your eggs and add the sugar, oil and vanilla then mix to combine. Now sift in your flour, baking powder and cinnamon and fold through. Peel and grate your apple, and your carrots and stir into your mixture.

    Zest your orange and then juice your orange, add to your bowl with your sultanas. Mix through, now add to your cake tin or fill your cupcakes 3/4 full. Cook your large cake 30 minutes or until cooked through and cupcakes approximately 20 minutes or until cooked through. Allow to cool and make your icing

    Beat your soft butter, icing sugar, lemon juice and zest together until pale and smooth. Beat in your cream cheese until just combined. Ice and decorate your cakes