

Carrot cake



Image to follow

Ingredients & Prep

- 2 cup All purpose flour
- 2 tsp Baking soda
- 2 tsp Baking power
- 1/2 tsp Salt
- 3 tsp Ground cinnamon
- 1/2 tsp Nutmeg
- 4 Eggs
- 1 1/4 cup Oil
- 1 cup Granulated white sugar
- 1 cup Packed brown sugar
- 2 tsp Vanilla
- 3 cup Grated carrots
- 1 cup Nuts (pecans or walnuts) Optional
- 1 cup Raisins (Optional)

Cream cheese frosting

- 1/2 cup Butter, softened
- 227 g Cream cheese, softened
- 2 cup Icing sugar
- 1 tsp Vanilla

Recipe By Jen

Ref: 1050

Heading: Bread & Baking

Cuisine: French

Food Type: Vegetarian

No of Portions: 1

Method

Step 1 - Preheat oven to 160 degrees C.

Prepare either two 9-inch cake tins or one 12-inch cake tin

Step 2 - In one bowl sift all the dry ingredients (not the sugar)

Step 3 - In a separate bowl, mix eggs, oil, both sugars and vanilla.

Step 4 - Add dry ingredients and mix well.

Step 5 - Add the carrots and any optional ingredients you are using. Mix well.

Step 6 - Pour into the prepared cake tin/s. Bake for 45 to 50 minutes or until a testing stick comes out clean.

Step 7 - For the frosting: beat the cream cheese and butter together. Add the vanilla and beat again. Lastly add the icing sugar and mix well.