

Carrot cake

Ingredients

550ml Egg

500ml Oil

800g Brown sugar

750g Carrot

10g Salt

20g Cinnamon

20g Mixed spice

10g Baking soda

800g S.R flour

500g Sultanas

250g Walnuts

400g Pineapple

Method

1. Preheat oven to 200°C degrees.
2. Peel and grate the carrots.
3. Spray oil on 6 tins then place a strip of baking paper on the bottom of each tin.
4. Place all ingredients in a bowl and give it a good mix.
5. Place even amount of mixture into the tins.
6. Bake for 25 to 30 minutes.-

