



Carrot Cake Recipe

Mix together:

4 eggs
1 cup sugar
1 cup vegetable Oil

Sift together:

1 cup SR Flour
1 cup wholemeal flour
1 teaspoon salt
2 teaspoons bi-carbonate of soda
2 teaspoons cinnamon

Add sifted ingredients to egg mixture and stir in:

4 cups grated carrot (3-4 carrots depending on size)
1 cup walnuts
2 teaspoons vanilla essence

Pour into large foil-lined cake pan and bake in moderate oven for 1 hour – touch top for firmness.

Topping:

Thoroughly blend together:

100g cream cheese
2 tablespoons butter
Gradually add 1.5 cups icing sugar and few drops of vanilla essence.

Spread on top of cake when cooled and add extra walnuts.

