



VI'S CARROT CAKE FOR MUM



INGREDIENTS

- 250g self-raising flour
 - 2 teaspoons ground cinnamon
 - 400g caster sugar
 - 350ml vegetable oil
 - 4 eggs
 - 350g grated carrots
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- Cream cheese icing**
- 225g cream cheese
 - 110g margarine, softened
 - 450g icing sugar
 - 120g chopped walnuts or pecans
 - 1 teaspoon vanilla extract

METHOD

01

Preheat the oven to 180 C/Gas 4. Grease two 23cm round cake tins.

02

In a medium bowl, stir together the flour, cinnamon and sugar. Add the oil and eggs, mix until blended, then stir in the carrots and nuts. Divide the cake mixture evenly between the two prepared tins.

03

Bake for 25 to 30 minutes in the preheated oven. A skewer inserted into the cake should come out clean. Cool cakes on wire racks before removing from tins.

04

To make the icing: In a medium bowl, cream together the butter and cream cheese, add the sugar and cream well. Stir in the nuts and vanilla. Use to fill and ice the cooled cake layers. Add nuts to decorate.

