



Carrot Cake

Ingredients

- 200g carrots, peeled and finely grated
- 175g Brown Sugar
- 200g Self Raising flour
- 1tsp bicarbonate of soda
- 2 tsp cinnamon
- Zest 1 orange
- 2 eggs
- 100ml sunflower oil

For the icing

- 25g softened butter
- 40g icing sugar
- 100g soft cheese

Method

- Preheat oven to gas mark 4/ 180 C. Grease and line an 18cm square tin with baking parchment. If you would like to make mini ones place 12 baking cases in a baking tray.
- In a large bowl add the flour, sugar, bicarbonate of soda, orange zest, and cinnamon on top of the carrot and mix everything together.
- Then add the egg and oil and mix everything together.
- Spoon evenly into your baking cases, or into you square tin.
- Bake in preheated oven for 25-30mins, or until golden brown.
- To make the icing, mix together the icing sugar and butter.
- Then add the soft cheese, mix until smooth. When the cake is cool, spread on top of the cake.

Enjoy!

