



**This is a basic carrot cake recipe that is easy to make. It calls for self-raising flour, carrots, walnuts and cinnamon - no other spices, pineapple, raisins, etc. The Cream cheese icing is also easy to make and really delicious. Feel free to reduce the amount of sugar in the cake if you prefer your cakes less sweet. Because carrot has a naturally firm texture and very high water content adding grated carrot to a cake mix guarantees a moist light texture with the added bonus that the carrot contains natural sugars.**

### **Ingredients (Cake):**

250g self-raising flour

2 teaspoons ground cinnamon

400g caster sugar

350ml vegetable oil

4 eggs

350g grated carrots

120g chopped walnuts

### **Ingredients (Cream cheese icing)**

225g cream cheese

110g margarine, softened

450g icing sugar

120g chopped walnuts

1 teaspoon vanilla extract

**Method:-**

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

1. 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.

2. 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.

3. 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.

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