

CARROT CAKE



Serves 12



Prep Time 10 minutes



Cook Time 60 minutes



INGREDIENTS

- 4 eggs
- 1 tsp vanilla essence
- 1 ½ cups soft brown sugar
- 1 ½ cups vegetable oil
- 2 cups flour
- 1 Tbsp **Gregg's Ground Cinnamon**
- 2 tsp baking soda
- 3 cups grated carrot

METHOD

1. Preheat oven to 180°C and line a 22cm round cake tin with baking paper.
2. Combine the eggs, vanilla essence, brown sugar and oil in a large bowl and beat until thick and creamy.
3. Fold in the sifted dry ingredients and then stir in the grated carrots and pineapple (if using).
4. Pour into the prepared cake tin and bake for 60 minutes or until a cake tester

- ½ cup **Golden Circle Crushed Pineapple**, well drained (optional)

Cream Cheese Icing

- 125 g softened butter
- 125 g cream cheese, softened
- 2 cups icing sugar, sifted
- 2 Tbsp lemon juice
- chopped nuts to decorate

inserted in the middle of the cake comes out clean. Rest the cake for 10 minutes before removing from the tin to cool.

5. Make the icing by beating the butter and cream cheese together until smooth. Beat in the icing sugar and enough lemon juice to make a smooth icing. Spread over the cooled cake and decorate with nuts.

TIPS

1/2 cup chopped walnuts can be added instead of pineapple, if wished.