



serious about...

# Recipes

## Anna's Carrot Cake



### Ingredients

- 6oz Caster sugar
- 9oz self raising flour
- Large pinch of salt
- 1.5 tsp cinnamon
- 1.5 tsp bicarbonate of soda
- 6 floz vegetable oil
- 3 medium eggs
- 9oz grated carrot

### Method

Whisk all of the ingredients together with an electric whisk or very well with a spoon. Put into either a 8 inch round tin or two sandwich tins. Bake at 180° C for approximately 30 minutes if two tins, 45 minutes if one tin until firm and golden.

Cool on wire rack, fill and top with icing.

### ICING

- 6oz cream cheese
- 3oz softened butter
- 3oz icing sugar
- Few drops vanilla essence

Cream the butter with the sugar and vanilla essence before adding the cream cheese whisk until light and fluffy.