



## CARROT CAKE

### Ingredients

100g SR flour  
1 x 15 ml sp mixed spice  
75g dark soft brown sugar  
1 medium carrot (approx 50g)  
3 x 15ml sp oil  
1 x 15 ml sp warm syrup  
1 egg  
1 x 15 ml sp icing sugar  
OVEN TEMP – Gas 5/200°C  
TIME – 20 mins

### Method

1. Preheat oven.
2. Sieve flour and mixed spice into large bowl.
3. Scrape carrot. Grate carrot. Add carrot to bowl.
4. Stir sugar into bowl.
5. Beat egg in small bowl.
6. Add syrup and oil to egg. Mix well.
7. Pour egg mixture into large bowl and mix thoroughly.
8. Pour mixture into tin.
9. Bake till well risen and firm to touch.
10. Leave to cool on cooling tray.
11. Sprinkle top with icing sugar.