

THE LARDER PRESENTS..

REMEMBER: ALWAYS WASH YOUR HANDS THOROUGHLY BEFORE TOUCHING AND PREPARING FOOD

CARROT CAKE







Cake:



- 100g Self-Raising Wholemeal Flour
- 1 Tsp Baking Powder
- 1 Tsp Mixed Spice
- 2 Medium Carrots
- 2 Eggs
- 50g Sugar
- 50g Desiccated Coconut
- 50g Raisins
- 3 Tbsp Oil
- Milk (if required)

Icing:

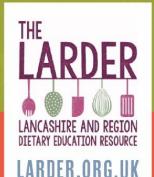
- 75g Cream Cheese
- 150g Icing Sugar

• Oven

- Cake Tin (8 inch round/ 7 inch square best)
- Baking Paper or Tin Foil
- Sieve
- Mixing Bowl
- Wooden Spoon
- Peeler/Sharp Knife
- Grater
- Cup
- Fork
- Spoon

EQUIPMENT

ALLERGY INFO: RECIPE MAY CONTAIN OR COME INTO CONTACT
WITH WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK



THE LARDER, 50 LANCASTER ROAD, PRESTON, LANCASHIRE, PR1 1DD THELARDERLANCASHIRE (SOME DER LANCS) (COMPARED DER LANCS) (COMPARED DER LANCS)

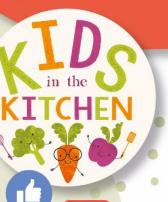
METHOD



- 1. Heat oven to 190°C / 375°F / Gas 5.
- 2. Grease the cake with a little butter or oil and line the tin with baking paper or tin foil.
- 3. Peel and grate the carrots. Crack the eggs into a cup and beat with a fork.
- 4. Sieve the flour, baking powder and mixed spice into a mixing bowl.
- 5. Add the grated carrot, beaten eggs, raisins, desiccated coconut and sugar and mix well using a wooden spoon.
- 6.Once mixed add a little dash milk if the mixture appears dry.

- 7. Spoon the mixture into the cake tin, smooth the top with the back of the spoon and bake for 20 25 minutes. The cake is ready when it appears golden brown and springs back when touched lightly.
- 8. Allow the cake to cool in the tin for 5 minutes then turn out of the tin to cool (on a wire rack is best if you have one). Allow to completely cool before adding the icing.
- 9. Make the icing by sieving the icing sugar into a clean mixing bowl and add the cream cheese. Mix together until smooth. Spread icing over the top of the cake.

LIKE AND TAG THE LARDER



SHARE YOUR PHOTOS OF YOU SHOPPING COOKING AND ENJOYING THE RECIPES

PLEASE TAG YOUR
PHOTOS WITH
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