

THE LARDER PRESENTS..

## CARROT CAKE

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



Prep  
Time: 15  
Mins



Cook  
Time: 25  
Mins



## INGREDIENTS

### 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

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

- 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



# METHOD



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WASH YOUR HANDS  
THOROUGHLY BEFORE TOUCHING  
AND PREPARING FOOD**

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.

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in the  
**KITCHEN**



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