

SECRETS CARROT CAKE



(Beautiful and Moist Cake)

INGREDIENTS

2 cups of Sugar

1 $\frac{1}{2}$ cups Sunflower oil

2 cups Flour

2 tsp Bicarb of Soda

2 cups grated Carrots (I prefer to peel them)

$\frac{3}{4}$ cup Coconut

2 Pink Lady apples, peeled and grated

1 cup Sultanas (yellow raisins)

4 eggs

2 tsp Cinnamon

1 tsp Salt

1 cup Peacan nuts (chopped)

METHOD

Preheat oven to 180 degrees C.

In a large bowl, mix carrots, apple, coconut, nuts and raisins.

Sieve together in a separate bowl all the dry ingredients.

In electric mixer, beat sugar, eggs and oil till smooth and light in colour.

Slowly, spoon by spoon and while mixer is running at low speed, add the dry ingredients.

Remove from mixer and pour the mix into the fruit and nut mix. With a wooden spoon mix till well incorporated.

Grease a large Bundt pan and pour mixture into pan.

Bake for 1 hour. Test if ready by putting a knife in. If clean the cake is done, if not bake for another 20 min at 150 degrees C.

Leave cake in the pan till cool and turn out on wire rack.

Frost with cream cheese frosting.

Enjoy

Glynn Bell