

SHARON'S CARROT CAKE



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2 cups Flour
2 teraspoons baking powder
1/2 teaspoon salt
3/4 cup salad oil
3 finely grated carrots
2 eggs
1 level cup sugar
1 teaspoon vanilla
1 Tablespoon water

Method:

Place sugar, water, beaten eggs, oil and essence in a bowl. Beat well together. Add carrots, beat again. Stir dry ingredients. Add to mixture. Bake in greased floured pan for 45 min at 180° or till tester comes out clean.

This is just one variation. I sometimes add a little mixed spice for a extra bit of oomph.

Posted by Sharon Gien-Cambier