

THE FATIMA CARROT CAKE



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2c demerera sugar

2c cake flour,

4 eggs,

1c oil,

2tsp cinnamon,

1tsp fine ginger,

1tsp mixed spice,

1/2 tsp salt,

2tsp baking powder,

1/2 tsp bicarb

,2c grated carrot,

1/2c (50g) walnuts (chopped)

,extra whole walnuts for decoration

Whisk together eggs & sugar till creamy.

Add oil & mix.

Sift in flour, spices, baking powder & bicarb & mix well.

Mix in grated carrot & walnuts.

Bake in preheated oven 180deg +/- 35-45 min until skewer inserted comes out clean

Source and photo: Fatima Isaacs