

JACQUI'S CAROT CAKE



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3 eggs

1 cup brown sugar

1 teaspoon vanilla essence

1 cup vegetable oil

1½ cups cake wheat flour

2 teaspoons baking powder

1 teaspoon bicarbonate of soda

½ teaspoon salt

2 teaspoons ground cinnamon

1 teaspoon ground ginger

1 cup carrots, finely grated

1 cup banana, mashed

100g pecan nuts, chopped

For the frosting:

1 cup soft butter

1 cup cream cheese

2 cups icing sugar

1 teaspoon vanilla essence

Preheat the oven to 180°C. Grease a 25cm ovenproof ring mould. Cream the eggs, sugar and vanilla together for about 2 minutes until creamy. Slowly add the oil until well combined. Sift the

flour, baking powder, bicarbonate of soda, salt, cinnamon and ginger together. Combine with the egg mixture. Add the carrot, banana and $\frac{3}{4}$ of the nuts and mix through. Pour into the prepared pan. Bake for 50 minutes or until a skewer comes out clean. Cool on a wire rack.

For the frosting, cream the butter, cream cheese, icing sugar and vanilla together. Spoon over the cooled cake and sprinkle over the rest of the nuts.

Photo: Jacqui Hiller May