

Carrot and Banana Cake

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This is a great cake combining some lovely flavours. You could ice it with a coconut icing or keep it simple with a cream cheese icing – easier still, leave it as it is as it's still delicious.

Ingredients:

175g grated carrot
175g plain flour
175g soft brown sugar
175ml sunflower oil
3 eggs
2 bananas
90g walnuts
1 tsp. salt
1 tsp. bicarbonate of soda
2 tsp. baking powder

Directions:

1. Preheat the oven to 170C/gas mark 3. Grease a baking tin.
2. Beat the eggs and sugar together until smooth and fluffy.
3. Sift the flour into the eggs along with the baking powder, bicarb, and salt.
4. Mix together well to combine all of the flour.
5. Add the oil and walnuts and mix again.
6. Mash the banana and then fold the banana into the cake mixture along with the carrots.
7. Tip into the baking tin and cook for 1 ¼ hours.

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