

Carrot and Olive Oil Cake

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This cake is a little bit Italian in nature, with the use of olive oil in place of fat. This makes it wonderfully light and tender with a slightly unusual flavour. It's simple to make, so give it a go!

Ingredients:

500g grated carrots
500g caster sugar
250g plain flour
250ml olive oil
4 eggs
4 tsp. ground cinnamon & ginger
2 tsp. baking powder
2 tsp. bicarbonate of soda
Pinch of salt

Directions:

1. Preheat the oven to 170C/gas mark 3. Grease and line a cake tin.
2. Beat the eggs and then add the olive oil and sugar and mix until smooth and silky.
3. In another large bowl, sift the flour with the baking powder, bicarb, salt and spices.
4. Make a well in the centre of the dry ingredients and then tip the wet ingredients into the centre.
5. Mix thoroughly until blended well and then tip into the cake tin.
6. Cook for an hour and twenty minutes or until a clean skewer inserted into the centre of the cake comes out clean.

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