

Classic Carrot Cake

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This is one of those classic carrot cake recipes that you'll fall back on again and again. It's moist yet crumbly and great for dunking in tea. Simply whip up a simple creamy icing and smear over the top to serve.

Ingredients:

400g caster sugar
375g grated carrots
350ml vegetable oil
275g plain flour
4 eggs
1 tbsp. ground cinnamon
2 tsp. bicarbonate of soda
1 tsp. baking powder
Pinch of salt

Directions:

1. Preheat the oven to 160C/gas mark 4. Grease and flour a cake tin.
2. Into a large bowl, sift the flour then add the cinnamon, baking powder, bicarb and salt.
3. In a second large bowl, whisk the eggs lightly until just combined. Add the sugar and mix until light and fluffy. This should only take a couple of minutes.
4. Add the oil and mix again until well combined.
5. Add the dry ingredients to the wet mixture slowly, combined all the time. Once mixed, add the carrots and give everything a final stir.
6. Tip the mixture into the cake tin and cook for around 35 minutes to 45 minutes.
7. Leave to cool before serving.

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