

Fruit Loaded Carrot Cake

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This is a deliciously moist carrot cake that's chock-full of fruit and coconut. It's full of flavour and is great with a cup of tea in the afternoons as a sugary pick-me-up. It's incredibly easy to make, too.

Ingredients:

315g plain flour
300g caster sugar
225g grated carrots
150ml vegetable oil
3 medium bananas
1 tin of crushed pineapple
3 eggs
85g walnuts
80g sultanas
25g desiccated coconut
1 tsp. cinnamon
1 tsp. baking powder

Directions:

1. Preheat the oven to 180C/gas mark 4 and grease and line a cake tin.
2. Tip all of the ingredients into a large bowl and mix well. It doesn't really matter which order you put them in as long as they're mixed well.
3. Put the mixture into the cake tin.
4. Cook for 45 minutes. Once cooked, leave to cool before serving.

Author: Laura Young