Pentlands Activity Camps

Carrot Cake

* 150 g brown sugar
* 2 eggs
* 150 g self raising flour
* 1 teaspoon baking powder
* 100 g grated carrots
* 150 ml oil

Icing:

* 75 g soft cheese
* 1 teaspoon vanilla essence
* 50 – 150 g icing sugar
1. Sift together the flour and baking powder and add sugar and grated carrots. Stir well together.
2. Add the eggs and oil to the other ingredients and beat well until they are well mixed.
3. Pour the mixture into a prepared loaf tin.
4. Bake in the oven for about an hour at about 160°C until it is firm to touch.
5. Turn the cake onto a cooling tray.
6. Cream the icing sugar and soft cheese and vanilla until mixed. Spread over the cooled cake.