

Carrot Cake

Ingredients

- 175g S.R flour (either white or wholemeal)
- 1 level teaspoon of mixed spice (or cinnamon)
- 150ml sunflower oil
- 1 teaspoon vanilla essence
- 250g carrots – please grate at home
- 1 level teaspoon of baking powder
- 175g light brown sugar (or caster sugar)
- 3 medium eggs
- 60g raisins (or currants or mixed dried fruit, optional)

Method

1. Set the oven to Gas mark 4 or 180°C. Grease and line a swiss roll tin.
2. Beat eggs.
3. Sift the flour, baking powder and spice into a mixing bowl. Add the sugar well.
4. Add the oil, eggs, vanilla essence, raisins and carrots. Beat together until well mixed.
5. Turn the mixture into the prepared tin and bake for 20-25 minutes until firm and springy to touch.
6. Leave in the tin for 5 minutes, and then turn out. Remove lining paper and leave to cool on wire rack. Cut into approx. 10 pieces.

Please bring your own Swiss roll tin or you can borrow one from school. You will have to wash this before leaving school at the end of the day.