

Easy Carrot Cake

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This carrot cake recipe is pretty much fool-proof. It makes a beautiful centrepiece at Christmas or at any other time of the year.

Ingredients:

300g plain flour
200g soft brown sugar
200g carrots
75g walnuts
75g pecan nuts
250ml vegetable oil
4 eggs
Zest of one lemon
Zest of one orange
1 tsp. baking powder
1 tsp. bicarbonate of soda
1 tsp. ground mixed spice
1 tsp. ground cinnamon

Directions:

1. Roughly chop the walnuts and the pecan nuts. Finely grate the carrots.
2. Preheat the oven to 150C and line and grease a 20cm square baking tin.
3. Sift the flour into a large bowl along with the bicarb, baking powder, mixed spice and cinnamon. Stir the sugar into the dry ingredients.
4. Beat the eggs together with the vegetable oil and the lemon and orange zests.
5. Stir this wet mixture into the dry ingredients and then fold in the grated carrots and chopped nuts. Once everything is fully together, tip it into the baking tin.
6. Bake the cake for around one hour and 15 minutes and then check to see if it's cooked by inserting a skewer into the centre of the cake. If it comes out clean, the cake is cooked. If not, put it in for another 15 minutes.
7. Either serve warm from the oven or chill the cake and serve it cool.

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