

# Rustic Carrot Cake

## Cake Ingredients

375 g Flour  
2 tsp Baking powder  
2 tsp Bicarbonate soda  
2 tsp Ground cinnamon  
Pinch of salt  
375 ml Sugar  
4 eggs (lightly beaten)  
375 ml Sunflower oil  
5ml Vanilla essence  
750ml Grated carrots  
1 tin crushed pineapple (+-350g)  
1 cup Chopped Walnuts (OPTIONAL)

## Icing Ingredients

250g Firm cream cheese  
125g Butter (softened)  
500g Icing sugar  
5ml Vanilla essence



## Method

1. Preheat the oven to 180°C
2. Sieve together flour, baking powder, bicarbonate soda, cinnamon and salt
3. Add the sugar
4. Make a well in the centre of the bowl and add eggs, oil and vanilla essence
5. Mix well
6. Stir in the carrots, pineapple and walnuts
7. Mix well
8. Butter and flour a 25cm tube pan or two 23cm sandwich tins
9. Pour mixture into pans, divide evenly
10. Bake at 180°C for 1 hour 30 minutes if tube pan OR 45 mins in sandwich tins
11. Cool completely before icing



## For Icing

1. Cream together the butter and the cream cheese
2. Slowly add icing sugar and vanilla essence
3. If the mix is too soft, refrigerate
4. Only ice cake when cooled

