

## RECIPE

# Coach Joe's Grandma's Carrot Cake



Serves **8 people** or **6 greedy ones**

## Ingredients

### CAKE

- 8oz Golden Caster Sugar
- 6 fluid oz vegetable oil (ideally cold pressed)
- 2 eggs (beaten)
- 4 oz wholemeal self raising flour
- 3 ½ oz coarsely grated carrot
- 1 teaspoon baking powder
- ½ teaspoon nutmeg
- ½ teaspoon ground ginger
- ¼ teaspoon salt
- 4 oz sultanas
- 2 oz pecans (broken into small pieces)
- Finely grated rind of one orange

### ICING

- 4 oz cream cheese
- 2 oz butter
- Finely grated rind of one lemon
- 8 oz icing sugar
- Decoration (berries for example)

## Preparation

1. Preheat oven to 180C
2. Beat oil and sugar together
3. Add eggs a little at a time
4. Stir in grated carrot
5. Put flour, salt, spices and baking powder in another bowl and add the sultanas, rind and nuts. Toss together to coat.
6. Fold into the oil mixture
7. Spoon into a greased loaf tin
8. Bake for approx 45 minutes or until the skewer comes out clean. Don't overbake! It's meant to be nice and moist.
9. Let it cool a little then turn out of the tin
10. Mix all the icing ingredients together and spoon over the top
11. Decorate as you wish then devour!