



CARROT CAKE

REYMOND Célia

INGREDIENTS

- 225g carrots
- 225g self-raising flour
- 2 teaspoons baking powder
- A pinch of salt
- 2 eggs
- 140g brown sugar
- 2 teaspoons cinnamon
- 2 tablespoons orange juice
- 125ml sunflower oil
- 120g cream cheese
- 6 tablespoons icing sugar
- chopped walnuts or pecans



method

PREHEAT THE OVEN TO 180 C.



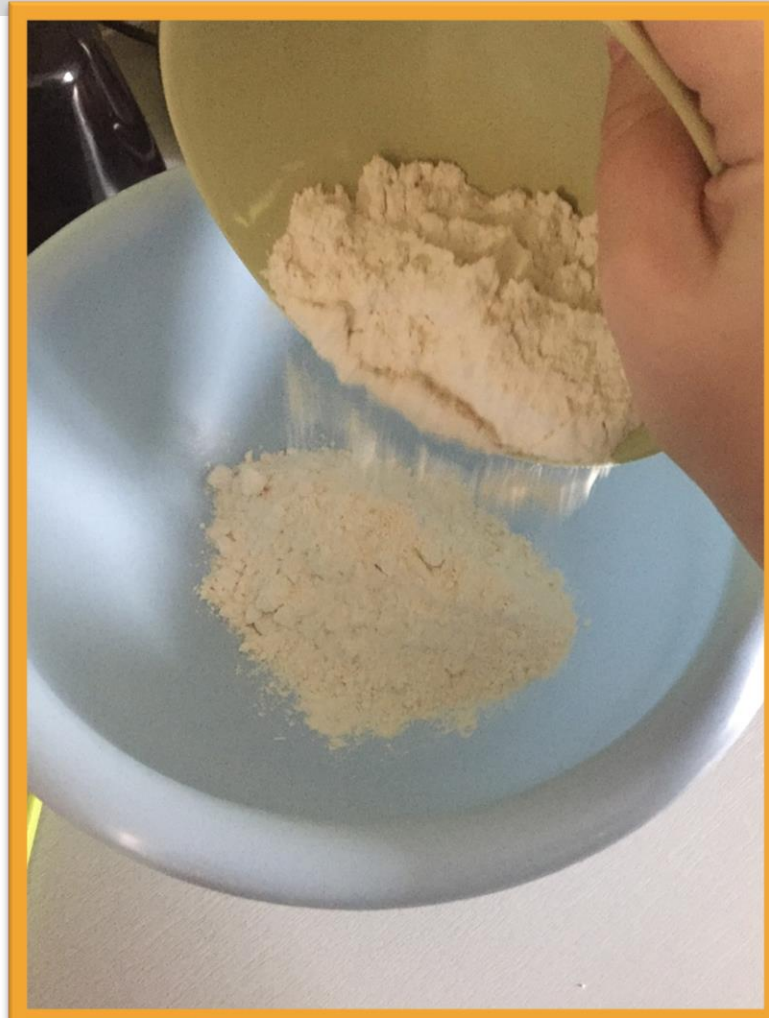
method

PEEL AND GRATE THE CARROTS.



method

PUT THE FLOUR AND BAKING
POWDER IN A BOWL.



ADD THE GRATED CARROTS, SALT,
BROWN SUGAR AND CINNAMON.



method

MIX WELL.



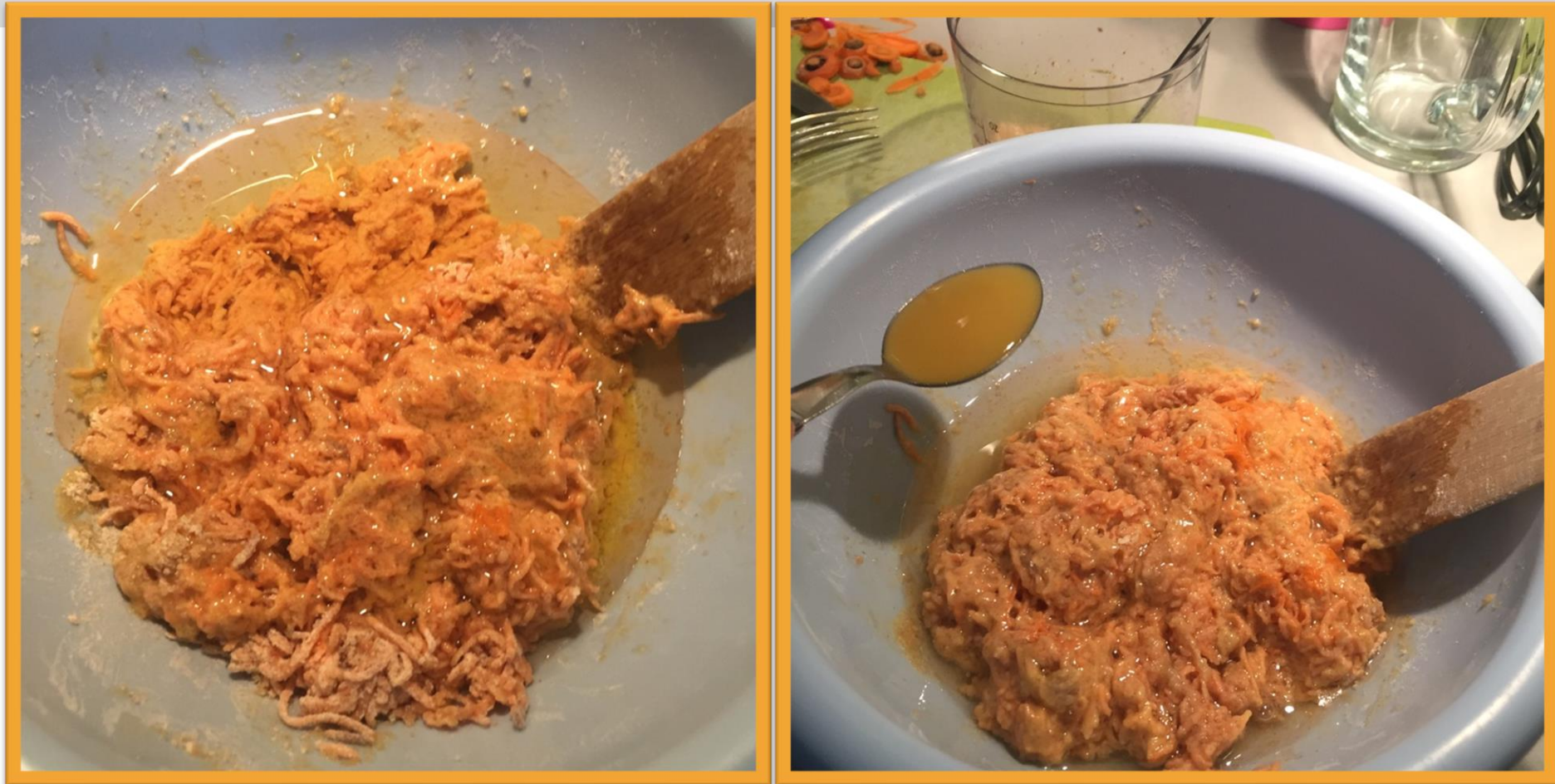
method

BEAT THE EGGS.



method

ADD THE EGGS, SUNFLOWER OIL
AND ORANGE JUICE TO THE
MIXTURE.



method

MIX WELL.



method

GREASE A RECTANGULAR CAKE TIN
AND POUR THE MIXTURE INTO IT.



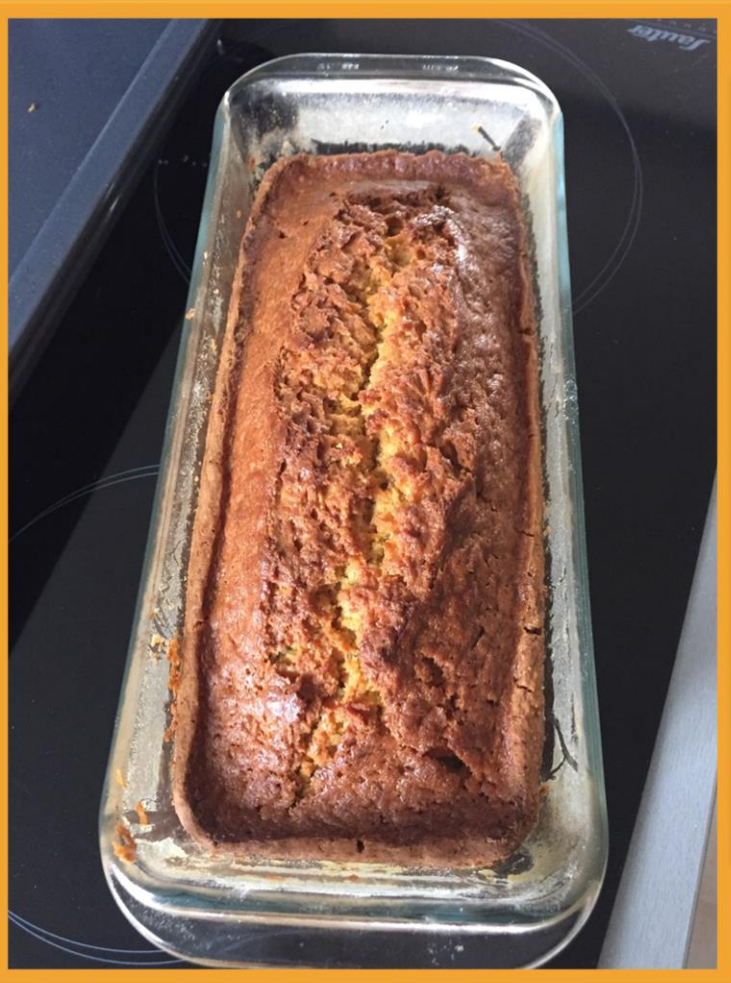
method

BAKE AT 180 C FOR 70 MINUTES.



method

TAKE THE CAKE OUT OF THE
OVEN AND LEAVE TO COOL.



method

BEAT THE CREAM CHEESE WITH
THE ICING SUGAR.



method

SPREAD IT OVER THE CAKE.



method

DECORATE WITH CHOPPED
WALNUTS OR PECANS.



SHARE IT WITH YOUR LOVED ONES
ON CARROT CAKE DAY,
FEBRUARY 3RD!

