

CARROT CAKE

INGREDIENTS

- ✓ • 1 cup grated carrot
- ✓ • 2 eggs
- ✓ • ½ cup vegetable oil
- ✓ • ¼ cup walnut
- 1 cup caster sugar
- ✓ • 1 cup self raising flour
- ✓ • 1 tsp ground cinnamon
- ✓ • ½ tsp bi-carb soda

DIRECTIONS

1. Mix carrot, eggs, walnut and oil in a bowl.
2. Add self raising flour, cinnamon and bi-carb soda, *sugar*
3. Pour over a prepared square 20cm tin then bake at ~~160°C~~ until skewers come out clean.

Cream Cheese

- 125g cream cheese at room temperature
- 50g butter at room temperature
- 3 cups icing sugar
- 1 tsp corn flour
- 1 tsp lemon zest

1. Put all ingredients in a bowl and mix with electric mixer until fluffy.



For a 6" pan - cook lower
heat and put strips
around sides (140°C)

7" Round - 130°C - 1 hr.

6" - try lower than 140°C - less sugar?

3 x 6" pans - double
mixture
460g @
130°C - for 1 hr.
(perfect!)