

Carrot Cake



Ingredients:

3 eggs
1¼ cups sugar
¾ cup vegetable oil
¾ cup plain yoghurt
2 tsps vanilla extract
2 cups plain flour
¼ cup self-raising flour
1½ tsps baking soda
¼ tsp salt
2 tsps mixed spices
2 cups shredded carrot

1 cup desiccated unsweetened coconut
8oz can pineapple in juice (chopped into small pieces)
1 cup raisins

Decorations:

220 gms cream cheese
1½ cups icing sugar
50 gms butter
2 tsps vanilla extract
1 cup almond flakes (lightly toasted)
1 handful blueberries (optional)

Method:

1. Preheat oven to 160° C.
2. Line one 8" round cake tin with baking paper.
3. Beat eggs and sugar together using a hand whisk.
4. Add oil, yogurt and vanilla extract whisking after each ingredient is added.
5. Sieve flours, spices, baking soda and salt before adding all to the wet mixture.
6. Mix all ingredients together well to ensure there are no lumps.
7. Mix in the carrot, coconut, pineapple (with its juice) and raisins.
8. Bake for 45 mins or until a cake skewer comes out clean.
9. Whisk the cream cheese, butter, vanilla extract and sugar together until smooth.
10. Spread over top and sides of cooled cake and decorate with toasted almonds and blueberries before serving.

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