

Violet's Carrot Cake

Ingredients

3 eggs
Pinch of salt
8 ozs self-raising flour
1 ¼ level teaspoons of bicarbonate of soda
1 ½ teaspoons of baking powder
6 fluid ozs sunflower oil
2 ozs sultanas
6 ozs brown sugar
½ teaspoon of cinnamon
2 ozs chopped walnuts
7ozs grated carrot
1 oz. desiccated coconut



Method

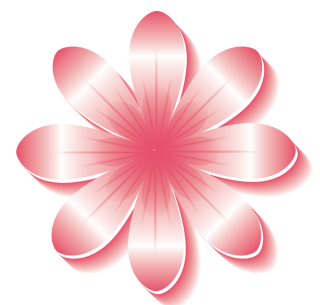


Grease and flour a 2 lb loaf tin
Mix carrots, sultanas, walnuts and coconut
Sieve together flour, spice and raising agent
Whisk together eggs and sugar until the mixture is mousse like
Pour oil into bowl continuing to whisk
Fold 1/3 of flour into mixture and then 1/3 of the fruit mixture
Repeat until all the ingredients have been folded in
Bake at 180 degrees for approximately 30/35 minutes or until firm to the touch



Cream Cheese Icing

4 ozs cream cheese
1 oz. soft butter
Rind of 1 lemon
8 ozs icing sugar – sieved
Beat all ingredients together for the icing



Allow to cool and decorate with cream icing and walnuts