

VAS LTD - CARROT CAKE

Please note: Cake to be cooked in a 23cm (9") round cake tin

RECIPE

Ingredients:

375g plain flour	345g castor sugar
2 tsp baking powder	375ml vegetable oil
1½ tsp bicarbonate soda	4 eggs
2 tsp ground cinnamon	3 medium carrots, grated (350g)
½ tsp ground nutmeg	220g tin crushed pineapple, drained
½ tsp all spice	180g pecan nuts, coarsely crushed
2 tsp salt	

Method:

Preheat oven to 180 degrees (160 degrees fan forced), grease a 23cm (9") round cake tin and line with baking paper. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecan nuts. Mix to form a smooth batter and pour into the cake tin. Bake for approximately 90-100 minutes. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Up-end