



# Carrot Cake

Oven Time : 45 mins



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## What you need:

225g/8oz Odlums Cream Plain Flour  
 150g/5oz Shamrock Light Muscovado Sugar  
 125g/4oz Shamrock Sultanas  
 150g/5oz Grated Carrot  
 Grated Rind of 1 Orange  
 3 Eggs  
 175ml/6fl oz Sunflower Oil  
 1 teaspoon Goodall's Cinnamon  
 1 teaspoon Goodall's Nutmeg  
 Pinch Odlums Bread Soda

## For Icing:

125g/4oz Cream Cheese  
 125g/4oz Icing Sugar (sieved)  
 1 tablespoon Orange Juice (optional)

## How to:

1. Preheat oven to 180°C/350°F/Gas 4. Grease and base line a 900g/2lb loaf tin. Can also be lined with a tin liner.
2. Put sugar, sultanas, carrots and orange rind into a bowl.
3. Beat eggs and oil together and stir into the carrot mixture.
4. Sieve flour, cinnamon, nutmeg and bread soda together and add to the other ingredients.
5. Gently stir all ingredients well together.
6. Transfer to prepared tin and bake in the pre-heated oven for approx. 45 minutes in a central oven position.
7. Cool in tin for 5 minutes, then transfer to wire tray to cool.

## To Make Icing...

Beat all ingredients together until smooth

When cake is fully cold, spread generously on top of cake



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