

# CARROT CAKE

by Jane Delorie



- 350g self-raising flour
- 1 level teaspoon baking powder
- 225g light muscovado sugar
- 150g grated carrots
- 3 ripe bananas, mashed
- 3 large eggs
- 225ml sunflower oil
- 1 teaspoon cinnamon and nutmeg
- 75g chopped walnuts
- 75g sultanas

- Cream cheese
- Condensed milk

Combine all ingredients and mix thoroughly.

Spices walnuts and sultanas are optional.

Pour mixture into prepared cake tin (about 9 inch) and bake at 160-180 for one hour.

Leave to cool in tin.

## **Topping:**

Combine equal quantities of cream cheese and condensed milk.

Mix well and spread over cooled cake or serve on the side.

