

## carrot cake

**SERVES 8-12**

**This 'To Die For' Carrot Cake recipe receives raving reviews for its unbelievable moistness and flavour!**

### **cake**

*2 eggs*

*3 cups finely grated carrots*

*½ cup corn oil 2 cups sugar*

*1 teaspoon baking soda*

*1 teaspoon cinnamon*

*2 cups plain flour*

*1 teaspoon vanilla sugar*

### **coating (optional)**

*50 g cream cheese*

*30 g butter (soften)*

*2 cups confectionary sugar*

*1 tsp vanilla sugar*

1. Preheat the oven to 180°C.
2. Whisk egg and sugar until white.
3. Add oil and carrots and mix well.
4. In a separate bowl, mix baking soda, cinnamon, flour and vanilla sugar.
5. Mix all together at low speed until smooth.
6. Bake for 30-40 minutes.
7. For the coating (optional), mix all ingredients and spread on cake when cooled down. Decorate with almonds or walnuts.

