CARROT PATCH CAKE

Preparation time: 20 minutes
Cooking time: 30 minutes
Makes: 4 med cakes or one large

What you need
200ml vegetable oil
200g self-raising flour
200g light brown sugar
3 free-range eggs
1 tsp baking powder
1½ tsp ground cinnamon
200g carrots, grated

For the frosting:
Beat 100g very soft, slightly salted butter with 200g icing sugar until smooth.Add 50g full-fat cream cheese and beat well, then add another 50g. Spread the icing onto your cake or cupcakes. Can be kept in the fridge for up to five days. Bring to room temperature before eating.

Equipment
Mixing Bowl
Mixing Spoon
Sieve
Measuring Spoons
Measuring Jug
Grater
Cake tin with baking paper

What You Do
1. Preheat the oven to 160C/325F/. Grease and line a 26cm/10in cake tin.
2. Mix all of the ingredients for the carrot cake, except the carrots, together in a bowl until well combined.
3. Stir in the carrots.
4. Spoon the mixture into the cake tin and bake for 30 minutes, or until a skewer inserted into the middle comes out clean.
5. Remove the cake from the oven and set aside to cool for 10 minutes, then carefully remove the cake from the tin and set aside to cool completely on a cooling rack. Top with frosting when cooled and enjoy!