

Annie's Carrot Cake

Prep Time 10 minutes

Cooking Time 45 minutes

Serves 8



Annie Rieck has been growing carrots in the Fassifern Valley for more than two decades. Her carrot cake is highly-regarded throughout the district. She first developed this recipe as a way to use the many carrots growing in the paddocks around her house.

INGREDIENTS

- 1½ cups of **Just Veg.** Carrot Shred
- ½ cup of walnuts
- 2 eggs
- 1 cup caster sugar
- ¾ cup oil (olive or vegetable)
- ½ tsp vanilla
- 1 cup plain flour
- 1 tsp bi-carbonate soda
- ½ tsp salt
- 1 tsp mixed spice (more if you want)

METHOD

Combine the eggs, sugar, oil and vanilla and beat with an electric mixer.

Sift the flour, bi-carbonate soda, salt and spice and add to the mixture.

Mix well.

Stir in the **Just Veg.** carrot shred.

Pour the mix into a 20cm ring or round tin and bake in a moderate (180°C or 170°C fan-forced) oven for 45 minutes.

Choose your preferred icing below:

CREAM CHEESE FROSTING

- 30 grams of butter
 - 60 grams of cream cheese
 - Grated lemon rind to taste
 - 1½ cups of sifted icing sugar
- Mix ingredients and ice the cooled cake.

LEMON FLAVOURED BUTTER ICING

- ¾ cup of icing sugar
 - 1 tbs of butter
 - Lemon essence to taste
 - A capful of milk
- Beat well and ice the cooled cake.



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