

# Serendipity

## Carrot Cake Recipe

### Ingredients

285g carrot  
2 eggs  
150g brown sugar  
125g vegetable oil  
150g wholewheat flour  
5g cinnamon  
2g nutmeg  
40g sultanas  
7g mixed spice  
1g salt  
3g bicarbonate of soda  
3g baking powder

### Instructions

1. Grease and line the base of a tin
2. Grate the carrots
3. Whisk the eggs and sugar together until thick and creamy
4. Whisk in the oil. Slowly add the remaining ingredients and mix together
5. Spoon the mixture into the prepared tin, level the surface and bake at 180 C, 350 F, gas mark 4 for 20 - 25 minutes until firm to touch and golden brown
6. Cool on a wire tray

