

Carrot Loaf Cake

Prep &
cook
75mins

Cuts
into
8-10
slices

Allergy advice
Nut Free Dairy Free
Vegetarian

Littleleaps

Ingredients

Zest and juice 1 orange

50g sultanas

150ml sunflower oil, plus extra for greasing

2 eggs

140g soft light brown sugar

85g wholemeal self-raising flour

85g wholemeal self-raising flour

85g self-raising flour

2tsp each ground cinnamon and ground mixed spice

1sp bicarbonate of soda

140g carrots, coarsely grated



Recipe

1. Heat oven to 180°C/160°C fan and grease the sides of a loaf tin and line the base with baking paper.
2. Mix the sultanas with the juice and zest of orange and microwave for 1min.
3. Mix together the sugar, flours, mixed spice, cinnamon and bicarb in your largest mixing bowl.
4. Add the sultanas with any juice and zest and the grated carrot to your large mixing bowl.
5. Whisk together the oil and eggs, add to the dry ingredients and then thoroughly mix with a wooden spoon.
6. Pour mixture into a loaf tin and bake on the middle shelf for 1 hour, or until a skewers comes out clean.
7. Cool the cake in the tin