

Carrot Cake

Ingredients

4 eggs
2 cups light brown sugar
2 teaspoons baking powder
2 teaspoons cinnamon
3 cups grated carrot
1 cup Donegal Rapeseed Oil
2 cups plain flour
2 teaspoons baking soda
1 teaspoon salt



Pre-heat oven to moderate 150°C.

Place the sugar, oil and eggs into a bowl and mix well. Sieve in the dry ingredients and mix. Then add in the grated carrot and mix again.

Divide the mixture into 2 loaf tins.

Place in the pre-heated oven for 50—60 minutes.

Remove from oven and rest for 10 minutes. Take out and place on cooling rack to cool completely .

Icing Ingredients

2 tablespoons soft margarine
6oz icing sugar
4oz Philadelphia cheese

Sieve the icing sugar into a bowl. Add the soft margarine and Philadelphia cheese and mix until smooth.

Once the carrot cake has cooled completely, spread the icing over the top of each loaf to finish