

## Roo's Recipes

# CARROT CAKE

Makes around 8 muffin sized cakes

### Ingredients

92g Plain Flour

37g Self Raising Flour

½ tsp Bicarbonate of soda

1/3 tsp of Cinnamon

110g Dark brown sugar

1 ½ Eggs

2 Grated carrots

1 Banana mashed

125ml Sunflower Oil



### Instructions

- Sift flour, spice, bicarbonate of soda and sugar together.
- Add the carrot, banana, egg and oil and mix together well.
- Fill cases three quarters full then bake in a pre-heated oven at 180°C for 20-25 minutes or until cooked.
- To check if the cake is ready to take out of the oven, lightly press the centre of the cake and if it springs back then it is cooked.



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