

Carrot cake

Ingredients:	Equipment:
125g Self Raising flour	Large mixing bowl
125g Plain flour	Medium mixing bowl
1 ½ teaspoon cinnamon	Scales
½ teaspoon ground ginger	Measuring spoons
½ teaspoon nutmeg	Whisk
1 teaspoon bicarbonate of soda	Blue Spatula
150mls vegetable oil	25cm square baking tin
165g brown sugar	Baking paper
3 eggs	Grater
95mls golden syrup	Green chopping board
375g carrot	
Butter icing sugar	
125g unsalted butter	
90g icing sugar	
2 teaspoons lemon juice	

Method:

<ol style="list-style-type: none">1. Preheat oven 170c.2. Grease and line baking tray.3. Peel and grate carrots.4. Sift all dry ingredients into a large mixing bowl. Add grated carrot; make a well in the center.5. Place all wet ingredients into a medium mixing bowl and whisk together.6. Pour into the well in the dry ingredients.	<ol style="list-style-type: none">7. Pour mixture into prepared tin and bake for 35minutes.8. Butter icing:9. Beat the butter, icing sugar and lemon juice using the kitchen aid until smooth and creamy.10. Ice cake when cool.
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