

Cooking at the Y - Carrot & Mixed Spice Cake

Recommended for ALL ages

Resources / Ingredients:

- wooden spoon
- cake mixer
- butter knife
- Baking tray
- Baking Paper
- 2 large carrots (microwaved for 2 minutes then lightly mashed)
- 1 Tablespoon mixed spice
- 4 cups flour (2 SR white, 2 SR wholemeal)
- 1/3 cup honey or brown sugar or maple syrup
- ½ cup butter or margarine (melted)
- 1 cup milk approx. or enough liquid to make a smooth batter

Instructions:

- 1. Preheat oven to 175 fan forced.
- 2. Place all the above ingredients in a food processor or a cake mixer and mix together until combined a smooth but firm batter forms.
- 3. Pour in 1 large loaf tin or two small loaf tins bake for 35 45 minutes or until a skewer comes out clean when inserted in the centre.

Enjoy!

