

Carrot Cake



Ingredients

Carrot Cake

Group One

1400g **Cakemax Margarine**

1400g **Brown Sugar**

Group Two

600g **Eggs**

Group Three

2000g **Bakers Flour**

50g **Baking Powder**

15g **Bi Carb Soda**

30g **Cinnamon**

Group Four

2000g **Grated Carrots**

1500g **Sultanas**

600g **Chopped Walnuts**

Directions

Using paddle, cream Group 1 on medium speed until smooth.

Add in the eggs in 3 lots beating well each time.

Sieve Group 3, then add to the mixture and beat on medium speed for 3 minutes. Scrape bowl as required.

Blend Group 4 into batter for 1 minute.

Bake:

Bake at 230 degrees Celsius for approximately 25 minutes.

NOTE:

1200g of well-drained crushed pineapple can be added to the above recipe to improve moisture and added shelf life.

