



# CARROT CAKE



## INGREDIENTS:

### FOR THE CAKE

100 g soft light **brown sugar**  
1 large ripe **banana**  
50 g chopped **walnuts**  
4 **eggs**  
225 g **plain flour**  
2 tsp **baking powder**  
1/2 tsp **soda**  
1/2 tsp **cinnamon**  
100 g grated **carrot**  
125 ml **oil**

### FOR THE FROSTING

250 g **cream cheese**  
2 tbsp **lemon juice**  
3 tbsp **icing sugar**

**serves:** 8

**preparation time:** 20 minutes

**cooking time:** 1 hour 30 min

## CAKE:

Heat the oven to 150 C. Line a 20cm (10cm deep) cake tin. Mix the flour, baking powder, soda and cinnamon together and stir in the sugar.

Beat the eggs, mix them with the oil and add to the flour mixture. Stir in the carrot and fold in the mashed banana together with the walnuts.

Spoon the mixture into the tin and bake for about 1 hour and 30 minutes (until a skewer comes out clean). Leave the cake aside to cool.

## FROSTING:

Beat the cream cheese and sugar with lemon juice until soft and creamy. Chill the mixture until it's thick (but spreadable).

When the cake is cool and the frosting is thick, spread a thick layer on top of the cake and sides.

You can decorate the cake with marzipan carrots.