



Joanna's Carrot Cake Recipe

(after a canadian experience)

These are the quantities for a normal square baking tray (40cm x 26cm x 5cm):

360g flour 1 1/2 tsp salt

3 tsp Cinnamon

1 1/2 tsp Ground ginger

600g sugar

450 ml Sunflower Oil

6 eggs

6-8 carrots finely grated

6 dessert spoons chopped walnuts

Topping:

For normal amount:

240g soft butter

400g cream cheese (e.g. Philadelphia)

180g icing sugar

6 drops of vanilla aroma

Instructions:

1. Set the oven to 175°C
2. Put flour, baking powder and salt into a bowl. Add cinnamon and ginger.
Mix well with a spoon.
3. In another big bowl mix eggs, sugar and oil with a hand mixer for approx. 2 minutes.
4. Add the dry ingredients from the first bowl to the mixture, spoon by spoon until you have a smooth mixture. Don't stir too long.
5. Squeeze some of the juice out of the carrots and add to the mixture.
Then add the chopped walnuts.
6. Fill the baking tray with the mixture.
7. Bake for approx. 20-25 minutes. Test with wooden stick.
8. Leave to cool.
9. Make the frosting by putting butter, cream cheese, vanilla aroma and icing sugar in a bowl.
Beat with a hand mixer till you have a smooth cream.
10. Cover the carrot cake with the frosting.

Enjoy!