Carrot Cake

Rowville Primary School Kitchen Garden Recipe

<u>Ingredients</u>	Equipment
125g Self Raising Flour,	Measuring spoons,
³ / ₄ cup Brown sugar,	Cup measurements,
½ tsp cinnamon,	Scales,
¹ ⁄ ₄ tsp nutmeg,	Wooden spoon,
2/3 cup olive oil,	Large metal bowl,
2 eggs,	Sifter,
2 cups grated carrot	Small metal bowl,
	Whisk,
Mothod	Grater, Muffin tins, and paper cups.

Method

Sift together flour , sugar, cinnamon and nutmeg.

Add oil and eggs and beat for 2 minutes.

Stir in grated carrots.

Spoon into muffin tins.

Bake 12 – 15 minutes, 180 degrees C.

Dust with icing sugar.