

Jomo's Carrot Cake



INGREDIENTS

Dry ingredients

- 300g sugar (1.5 cups)
- 250g flour (2 cups)
- 2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 1 tsp cinnamon

Wet ingredients

- 330g oil (1.5 cups), alternatively,
replace half with apple sauce
- 4 eggs
- small can of unsweetened pineapple,
crushed and drained well
- 2 cups grated carrots
- 1/2 cup chopped nuts, optional

INSTRUCTIONS

1. Grease and flour bread pan or two small cake pans.
2. Mix dry ingredients.
3. Add oil and eggs, incorporate well.
4. Squeeze liquid out of carrots and pineapple and mix in.
5. Fold in nuts, if using.
6. Pour into pans.

Preheat oven to 180°

7. Bake 40-50 min until done - check with knife inserted in center.
8. Let cool and enjoy with a cup of rooibos tea.

