



SHARON'S BEST-EVER CARROT CAKE

750ml flour
10ml baking powder
7.5ml bicarbonate of soda
15ml cinnamon
5 ml salt
330ml treacle brown sugar
250ml light olive oil
4 jumbo eggs
500ml carrot, grated coarsely
250ml butternut, grated coarsely
1 tin crushed pineapple, with juice
125ml chopped pecans

Preheat oven to 160 °C. Prepare a bundt tin by spraying with non-stick spray (or large muffin tins).

Stir together the flour, baking powder, bicarbonate of soda, cinnamon and salt together. Set side.

Beat sugar, oil and eggs very well until quite creamy. Add carrots, butternut, pineapple and nuts and mix well.

Add flour mixture. Mix well.

Bake for 50-60 minutes or until nicely browned.

ICING

125g unsalted butter, softened
500g icing sugar
5ml vanilla essence
125ml thick cream cheese

Soften butter and beat well with icing sugar and vanilla essence in a mixmaster with the "K" beater until light and fluffy. Add cream cheese and beat again until fluffy.

Ice cake when cool.