



### Ingredients

300 grated carrot  
200g self-raising flour  
200g light soft brown sugar  
185ML vegetable oil  
4 eggs  
1 tsp vanilla essence or extract  
1 tsp baking soda  
pinch of salt  
1 ½ tsp freshly grated nutmeg  
1 ½ tsp cinnamon  
3tbs dried fruits (I like sultanas  
they are softer and juicier)

## Carrot cake / Loaf recipe

Mercela Johnson (Mercela's Cake-World)

### Method

Heat the oven to 180C/fan160C/gas 4.

Grease and line the base and sides of a 2lb loaf tin or an 8-inch round cake tin with greaseproof baking paper (if you do not have baking paper, just dust the pan with flour.

1. Break the eggs add to a bowl, add the vanilla essence and beat a little to break up the egg yolks.
2. Put the oil, sugar and beaten eggs into a big mixing bowl and mix with a wooden spoon, or an electric mixing bowl using the paddle.
3. Add the grated carrots and mix a little with spoon.
4. Add the remaining dried ingredients together and add to the bowl with wet ingredients and mixed a wooded spoon or spatula until everything is well combined, do not overmixed. Then add the dried fruits.
5. Pour the mixture into the prepared pan and place in the middle of the oven. Bake for 1hr 15mins or until a kebab stick inserted in the cake and it comes out clean, or until cake feels firm and springy when you press it in the centre. (I used all 3 methods)
6. Cool in the tin for 5 mins, then turn it out, and cool on a wire rack. (cake can freeze for up to 3 months)