



Carrot Cake with Lemon Icing

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup of Wholemeal Flour - 1 cup of Flour - 2 teaspoons of baking soda - 2 cups of raw sugar - 1/4 teaspoons of salt - 2 teaspoons of cinnamon - 1 cup of cooking oil - 4 eggs beaten - 3 cups of finely grated carrots <Lemon Icing> - 125g cream cheese - 50g butter - 2 cups of sifted icing sugar - 1 teaspoon of lemon juice <Baked coconuts> - 10g sliced coconuts

Instructions

1. Sift and mix dry ingredients. 2. Add oil and stir well. 3. Stir in beaten eggs. 4. Add carrots and mix thoroughly. 5. Grease sides of cake tin and line base with greaseproof paper. 6. Bake at 180 degrees C.(350 degrees F.) for 1 hour or until cooked. 7. Beat all ingredients for Icing. 8. Do icing and decorate with baked coconuts when cake is cold. 9. Enjoy!