



## spicy carotcake

NIBBLEDISH CONTRIBUTOR

### Ingredients

3 eggs  
150 g. sugar  
150 g. plain flour  
50 g. oats  
1 tablespoon baking soda  
2 teaspoons allspice  
½ teaspoon of salt  
150 g. melted butter  
1 dl. blue poppyseeds  
300 g. shredded carot

### Instructions

1. melt the butter
2. whisk sugar and eggs until white and puffy
3. mix flour, oats, baking soda, allspice and salt
4. gently mix #2 and #3 while adding melted butter as you go along
5. add carrots and poppy seeds
6. put it all in a greasy baking tin
7. bake for 20 min. on 200 degrees - check center before you take it out
8. cool and serve