



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