



Dirty Carrot Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 15 decent-sized squares

175ml sunflower oil
175g golden caster sugar
175g self-raising flour
100g dried mixed fruit
3 finely grated carrots
3 beaten eggs
grated zest of 1 orange
1 tsp bicarbonate of soda
1 tsp ground cinnamon
Half tsp ground nutmeg

175g icing sugar
2 tbsp orange juice

Instructions

- 1) Preheat oven to 180 degrees C.
- 2) Mix the sugar, oil and eggs. Stir in the carrots, dried fruit and zest.
- 3) Sift in the flour, bicarbonate of soda, cinnamon and nutmeg. Fold into the mixture carefully until all is smooth.
- 4) Pour into a shallow rectangular baking tray and stick in the oven for 45 minutes.
- 5) As you leave the cake to cool, beat the icing sugar and juice in a jug. Drizzle the frosting generously over the cake, then cut into squares.