

## **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.