



Carrot cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 eggs
- 150 grams of brown sugar
- 100 ml oil
- 200 grams finely grated carrot
- 50 grams walnuts
- 75 grams finely chopped pineapple (fresh or canned)
- 50 grams coconut flakes
- 200 grams wheat flour
- 1 teaspoon of cinnamon
- 1 teaspoon of baking soda
- 1 teaspoon of salt
- 1/2 teaspoon of baking soda

Instructions

1. Whip eggs, add sugar, continue whipping till it gets fluffy then add oil bit by bit.
 2. Add carrot, pineapple, walnuts and coconut flakes mix gently.
 3. In separate bowl, sift flour, add cinnamon, salt, baking powder and baking soda, mix well. Add to the dough, mix to combine all ingredients.
 4. Pour dough into baking tray lined with baking paper.
 5. Bake in preheated oven about 1 hour in 150 degrees.
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