



Cook with Tractor Ted!

Carrot Cake



Key Info

Makes about 18 slices
Takes around 1 hour
Needs adult helper

What you need...

- 6oz Light Brown Sugar
- 3 Large Eggs
- 6oz Margarine or Butter
- 6oz Grated Carrot
- 2 Chopped Ripe Bananas
- 10oz Self Raising Flour
- 1 Teaspoon of Bicarbonate of Soda
- 2 Teaspoons Baking Powder

Topping

- 6oz Cream Cheese
- 4oz Icing Sugar
- 1/2 Teaspoon Vanilla Essence

How to Make

- Pre-heat the oven to 160°C
- Grease and line with greaseproof paper a 30cm by 20cm tray bake tin.
- Put the sugar, eggs, flour, margarine, bicarbonate of soda and baking powder into a mixer and beat together (or beat by hand).
- Add grated carrot and chopped bananas to the mixture and mix together
- Put into prepared cake tin
- Cook in the oven for 50-60 minutes