

## Carrot cake

### Ingredients

- 3 cups grated carrot
- ½ cup of sugar
- 170grams butter cubed up
- 1/3 cup water
- 2 eggs
- 2 cups flour
- rounded tsp cinnamon
- ½ tsp ground cloves
- ½ tsp nutmeg
- ¾ tsp baking powder
- 1 tsp baking powder
- 1/3 tsp salt
- ½ cup crushed walnuts
- 1 cup dates (optional)

### Method

Preheat oven to 350°C Combine the first 4 ingredients

carrots/sugar/butter/water and bring to the boil in a saucepan and stir for about 5 minutes. Take it off the heat and allow to cool. Beat the eggs till frothy and add the carrot mixture the flour and all the other ingredients. Treat like a muffin mix and just combine until the flour is moistened. Put into a loaf tin and bake for about 30 to 40 minutes or until its cooked.

For the icing:

- 100 grams of cream cheese
- 2 cups icing sugar
- 50 gram butter
- 1tsp vanilla essence

walnut halves for decoration. Basically stick everything in a bowl and beat. I

use our Kenwood Chef to save time.