

Carrot Cake

JUVELA

Makes 12 pieces of a delicious moist cake - in no time at all.

Oven Temperature 180oC, Gas Mark 4

Plus a 18cm (7 inch) square cake tin, greased and lined.

Ingredients

150ml (6fl oz) sunflower oil

100g (4 oz) soft brown sugar

2 medium eggs, lightly beaten

75g (3 oz) golden syrup

175g (7 oz) JUVELA Gluten-Free Mix/Fibre Mix

1 tsp ground cinnamon

½ tsp ground allspice

½ ground ginger

1 tsp bicarbonate of soda

100g (8 oz) grated carrots

Topping

200g (8 oz) cream cheese

50g (2 oz) soft margarine

100g (4 oz) icing sugar

1 tsp vanilla essence

Method

1. Using a large bowl, beat together the oil, sugar, eggs and the syrup.
2. Mix the remaining ingredients and pour into the prepared baking tin.
3. Bake in the preheated oven for approximately 30 minutes, until golden brown and springy to touch.
4. Remove from the oven and cool on a wire rack.
5. For the topping, place all the ingredients together and blend until smooth.
6. Spread the topping, over the top of the cake, (and in the middle if you wish).