

Gluten Free Carrot Cake 2
Recipe supplied by CGFG Member, Angie

Ingredients

The grated rind from a medium sized lemon.
The grated rind from a medium sized orange.
100g of grated carrots
75g of butter
1 egg
100g of gluten free flour
75g of soft brown sugar
50g of sultanas
1 tsp of gluten free baking powder
1 tsp of cinnamon
1 tsp of mixed spice

Method

1. Melt the sugar and the butter together, then allow to cool.
2. Whisk the egg, then mix in the rinds from the lemon and the orange, then add all the remaining ingredients and continue to whisk until all is thoroughly mixed.
3. Place the mixture in a round cake sized baking tin.
4. Now place the baking tin in a pre-heated oven 180oC/Gas Mark 4 for approximately 40 to 45 minutes, until golden.
5. Allow to cool. The cake is now ready to be served.