

Carrot Cake

When carrots and nuts are put into a cake mix, the wonders and texture, never fail to tantalise one's senses.

12 slices



Easy

up to 10 Min.



Ingredients:

For Cake:

150 g Dr. Oetker Self-Raising Flour
200 g Sugar
2 Eggs (Large)
130 ml Oil
100 g Walnuts (chopped)
0.5 tsp Cinnamon Powder
0.5 tsp Nutmeg Powder
0.5 tsp Salt
250 g Carrots , sliced (Squeezed out the water)

- 1 Preheat oven to 180°C.
- 2 Mix sugar and eggs in the mixing bowl at high speed for 2 minutes or until batter is light and fluffy. Add oil and mix well.
- 3 Fold in Dr. Oetker Nona Self Raising Flour, walnuts, cinnamon powder, nutmeg powder and mix well.
- 4 Add in carrot and stir lightly.
- 5 Pour the batter in a greased cake pan. Bake at 180°C for 50 to 55 minutes.