Perennial's

SIMPLE CARROT CAKE

Ingredients

- 2 eggs
- 140ml vegetable oil
- 200g light brown soft sugar
- 300g grated carrot
- 100g sultanas (soak them in water with a tea bag to make the cake nice and moist)
- 180g self-raising flour
- 1/2 tsp bicarbonate soda
- 1 tsp mixed spice

For the icing
- 250g tub of mascarpone cheese
- 2 tbsp runny honey

Instructions

1. Pre heat oven to 150C and grease and line a loaf tin.

2. Beat the eggs in a large bowl and add the oil, brown sugar, grated carrot, sultanas.

3. Add all the dry ingredients and mix together.

4. Pour mixture into loaf tin and bake for 1 hour. Check after 45 minutes. It is cooked once a skewer comes out clean.

5. To make the topping, mix the mascarpone with the honey (but don't over mix) and spread on the top.

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