



## A Recipe For Carrot cake (halve for cupcakes)

### Ingredients

2 1/2 cups plain flour

1 tsp baking powder

1 tsp baking soda (bicarb)

3/4 tsp salt

1/2 tsp ground ginger

1/4 tsp ground nutmeg

340g butter

1 cup packed brn sugar

3 eggs

2 tsp vanilla extract

1/2 cup water

450g grated carrots (8-10 med)

2 cup pecan (1 for batter)

1 tsp cinnamon

1/2 cup sugar

1. Preheat oven to  $175^{\circ}\text{C}$ , grease three 9-inch round cake pans.
2. Whisk together flour, baking powder, soda, cinnamon, salt, ginger & nutmeg
3. Beat butter & sugar w/ mixer. Add eggs one at a time. Add vanilla, water, carrots & beat until combined.
4. Add flour mix to wet & mix. Then add pecans
5. Divide batter evenly into pans. Bake - rotating half way through until golden ~30 mins. Let cool in pan for 15 mins & turn onto rack to dry cool
6. Using serrated knife, trim rounded top off two cakes. Place one-trimmed cake (right side up) on platter. Top w/ one cup of frosting. Place trimmed cake cut side down on top. repeat

Preparation Time

Serves