**Carrot Cake**

**Ingredients:**

2 cups (225g) Self Raising Flour

2tsp Baking Powder

1 Cup (150g) Soft Brown Sugar

2 medium Carrots grated

2 small ripe Bananas, mashed

2 Eggs

¾ cup (150ml) Sunflower oil

175g cream cheese

1 ½ Cups Icing Sugar



**Method:**

Lightly grease an inch tin

Pre-heat oven to 180 degrees Celsius

Put flour, baking powder and sugar into a bowl and mix

Using your hand, squeeze as much liquid from the carrots and add into a bowl. Add mashed bananas and mix.

Beat in eggs and oil and pour into mixture.

Beat together with wooden spoon

Spoon into tin and then cook for 1 hr.

Leave to cool

Beat cream cheese and icing sugar until thick. Spread on cake.

Decorated with candies, nuts or grated chocolate and….

ENJOY!!!