

## Carrot Cake

### Ingredients

225g self-raising flour

½ teaspoon baking powder

½ teaspoon salt

1 teaspoon ground cinnamon

5 tablespoons olive oil

4 tablespoons of orange juice

140g muscovado sugar

140g grated carrot

1 medium eating apple – peeled, cored & grated

85g raisins/sultanas

50g pumpkin seeds

Icing sugar for dusting

### Method

Heat oven to 180C/fan 160C/ gas 4. Grease a round 20cm cake tin. Mix the flour, baking powder, salt & cinnamon in a large bowl. In a separate bowl mix together the oil, orange juice & sugar (stir well until all the sugar is dissolved).

Add the liquid mixture to the flour and stir well. Add the grated carrot & apple, the raisins & the pumpkin seeds. Stir until really well mixed. Spoon the mixture into the prepared baking tin.

Bake for 50 minutes – 1 hour until the cake pulls from the side of the tin. Leave the cake in the tin and put the tin on a rack to cool. When cool remove to a plate and dust with sieved icing sugar.