



CARROT CAKE

FRIENDS OF THE BRUSH-TAILED ROCK-WALLABY

Carrots are the wallabies' favourite food. Follow the recipe below for a delicious carrot cake.

Prep: 20 mins

Cook: 40 mins

Servings: 12

INGREDIENTS

For cake:

- 1 ½ cups sugar
- 1 cup vegetable oil
- 3 eggs
- 2 cups plain flour
- 2 tsp cinnamon
- 1 tsp bicarbonate of soda
- 1 tsp vanilla essence
- ½ tsp salt

- 3 cups shredded carrots (about 5 whole carrots)
- 1 cup chopped walnuts (optional)

For icing:

- 125g cream cheese
- 2 tbs butter
- 1 cup icing sugar
- 1 tsp vanilla essence

METHOD

1. Preheat oven to 180°C and grease the cake tin
2. Beat the sugar and oil together
3. Beat in one egg at a time
4. Sift in the flour and the bicarbonate of soda, then add the cinnamon, vanilla essence and salt, and mix together.
5. Stir in the carrots and the walnuts
6. Pour the mixture into the cake tin and cook for 40 minutes, or until a cake tester or skewer comes out clean. Allow the cake to cool before icing
7. To make the icing, mix all ingredients together until well-combined
8. If you wish, you can decorate the cake with icing in the shape of a wallaby!

For more information and resources visit www.rockwallaby.org.au