

CARROT SLICE

INGREDIENTS

2 Carrots

175ml Sunflower oil

3 Eggs

¼ cup Sultanas

1 Orange

2 cups SR Flour

1 tsp Bi-carb soda

1 tsp Ground cinnamon

¼ tsp Ground Nutmeg

¾ cup Raw sugar

METHOD

Pre-heat oven to 180c. Lightly grease, then line the slice tray with baking paper.

Wash, dry and grate carrot, using large holes on the grater.

Zest the orange.

In a large mixing bowl, use a wooden spoon to mix together the sugar, oil and eggs.

Add the carrots, sultanas and orange zest.

Sift the flour, bi-carb soda and spices.

Combine.....don't over mix.

Pour into tray and bake for approx 20-25 mins.