



**Alan Bartlett
and Sons Limited**

Quality at our roots.

Carrot and orange cake

Carrot and orange cake is great because it is easy. There is nothing much to do except measure in the ingredients, bake and enjoy.

Ingredients:

300g grated carrots
340g sugar
3 eggs
300ml vegetable oil
1 orange
400g plain flour
1 tsp bicarbonate soda
1/4 tsp nutmeg
1/4 tsp cinnamon
Cream cheese

Method:

- ①. Mix the sugar, eggs and vegetable oil into a large bowl and stir well.
- ②. Zest the orange into the mix and then squeeze the juice in as well.
- ③. Mix in the flour, bicarbonate soda, nutmeg, cinnamon and grated carrots.
- ④. Put the mixture in a tray 9" by 10" and bake at 150°C for 90 minutes.
- ⑤. Finish with cream cheese and orange zest evenly spread on the top.

If you have any recipes that you have made using our carrots, parsnips or onions then we would love to hear from you so we can share them through our website. Please email recipes@alanbartlettandsons.co.uk

