

## CARROT CAKE

Ingredients (4-6 people):

2 eggs

75-100 ml sunflower oil

100 g sugar

125 g plain flour

A teaspoon vanilla extract

A pinch of salt

5g cinnamon (or the amount you prefer)

175g grated carrot

50g raisins/currants

Some chopped nuts (almonds, walnuts, pecan nuts, cashews...)

1 teaspoon of bicarbonate of soda and another of baking powder

Procedure:

Pre-heat the oven at 180-200°C. Mix well the eggs with the sugar, a small pinch of salt, cinnamon, oil, vanilla extract. Add the flour.

If the mixture gets a too consistent texture you can add a little bit of milk. Add the carrot and the raisins. Finally, add the baking powder and bicarbonate of soda. Spread some butter on an oven tray and pour the dough.

Bake it in the oven, at middle position. It will be finished when you introduce a needle or fork and when you take it out clean. Let it cool down.

Cream cheese frosting:

You need 4 parts of cream cheese (softened), 1 part of butter (softened), 2 parts of sifted sugar (you can use caster sugar as well) and some drops of vanilla extract. I prefer to mix the butter and the cream cheese first and then add the sugar and vanilla extract. Some people add a little bit of lemon zest for a

more refreshing flavor. It is nice as well. For a cake as big as this one I use 100g of cream cheese, but it is up to you, the more, the moister and sweeter!

Now, you only have to spread the frosting. If you are dividing the cake in different layers, you will spread frosting in between them.

Paola Marco i Casanova