**Llangrove and District Gardening Society**

**Annual Flower and Produce Show 10th August 2019**

**Carrot Cake**

2 eggs

125g caster sugar

90ml sunflower oil

150g plain flour

1 tsp. baking powder

½ tsp. bicarbonate of soda

2 tsp. ground cinnamon

200g carrots, peeled

and finely grated

30g chopped walnuts

Pre heat oven to 180C/Fan 160C/Gas 4. Grease and line base of 20cm round deep cake tin.

Whisk together eggs and sugar until creamy. Whisk in the oil. Sift dry ingredients together and whisk into egg mixture. Mix in carrots and walnuts. Spoon into prepared tin. Bake for about 40-45 minutes. The cake should rise in the centre. Once cooked, cool for a few minutes. Then remove from tin and cool on wire rack.

For **topping** beat together 175g full fat soft cheese, 50g softened butter, 100g sifted icing sugar and a few drops vanilla extract.

Spread over top of cake and decorate with chopped walnuts.