CARROT CAKE.

INGREDIENTS:

1 cup s.r.flour	½ cup plain flour
1 tspn bi-carb	½ tspn cinnamon
½ cup brown sugar	¾ cup oil
½ cup golden syrup	3 eggs
Vanilla essence	

METHOD.

Heat the oven to 170 and put patty pans into muffin tins.

Measure all of the dry ingredients and place into a bowl mix together.

Measure all of the wet ingredients, place in another bowl and whisk until combined.

Peel and grate 300 gm of carrots and set aside.

Make a well in the dry ingredients and pour in the wet mix.

Mix to a creamy consistency, add the carrots and mix through.

Measure heaped dessert spoons of mix into muffin tins.

Bake in a med oven 15 -20 mins until firm to the touch.