

# Rabbity Carrot Cake



## Method

1. Preheat the oven to 180°C / 160°C fan / Gas Mark 4.
2. In a small bowl, crack the two eggs. Then whisk them together with the sunflower oil. You can use a fork or a small whisk, but make sure to wash your hands after touching raw egg.
3. Mix the self raising flour, brown sugar, cinnamon and baking powder together in a large mixing bowl.
4. Carefully pour in the egg and oil mixture and beat well into the dry ingredients. Add in the raisins and grated carrot. Mix together until you have a smooth mixture.
5. Scoop the cake mixture into a greased cake tin. You can use a spatula to make sure it's level.
6. Put the cake mixture into the oven and bake for 35 minutes.
7. Ask your grown-up helper to take the cake out of the oven, as the oven will be hot, hot, hot. Place it onto a cooling rack. Once it is cool to touch, you can remove the cake tin. You want to make sure your cake is properly cool before icing.
8. To decorate you can make some cream cheese icing. In a separate mixing bowl, sift in the icing sugar and add the cream cheese. Beat well with a wooden spoon until smooth and creamy.
9. With the back of a tablespoon spread the cream cheese frosting evenly across the top of the carrot cake.
10. If you want to add some extra rabbity decorations, ask your grown up helper for help. First fold a piece of paper or card in half and carefully cut out half a carrot shape, open it up and you have a carrot template. Put the template over the cake and sprinkle the leftover cinnamon through it.
11. Finish it off with a border of raisins and a lovely ribbon. This will make the cake look just like a carrot medal!

## Ingredients

- 165ml sunflower oil.
- 2 eggs.
- 2 large carrots, grated.
- 180g self-raising flour.
- 140g soft brown sugar.
- 2 tsp ground cinnamon, plus extra sprinkle to decorate.
- $\frac{1}{2}$  tsp baking powder.
- Handful of raisins.
- 180g cream cheese.
- 35g icing sugar.