

CARROT CAKE

500g Carrot Cake mix

80 ml oil

160 ml Water

200g grated carrot

50g walnuts chopped (optional)

50g sultanas (optional)



Place carrot cake mix, oil & water into mixer bowl, mix for 1 min on low speed. Scrape down. Add remaining ingredients and mix for a further 2 min on low speed. For a cake, place into a prepared 18-20cm pan and bake at 180 for approx. 55-60 min - test with a skewer and cook longer if necessary. To bake a loaf, Place in pan lined with baker's paper, Bake 180C for about 50-55 min or until skewer comes out clean. Try our **Cream Cheese Icing** to cover your cake with and sprinkle with broken **walnuts**.

Ingredients: Wheat Flour, Sugar, Egg Powder, Milk Solids, Raising agents (450, 500, 541), Vegetable oil (antioxidant 307), Spices, Malt extract, Salt, Preservative (202), Emulsifier (481).

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