



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk

Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

Carrot Cake by David Pengelly

Ingredients

Cake

- 340g (12 oz.) Light brown soft sugar
- 340g (12 oz.) Carrots, peeled and grated
- 225g (9 oz.) Self-raising flour
- 175ml Sunflower oil
- 75g (3 oz.) Desiccated coconut
- 50ml Sour cream
- 1 Tsp. Bicarbonate of soda
- 1 Tsp. Cinnamon
- 2 Tsp. Vanilla essence
- 3 Eggs, beaten

1 Half-size hard-anodised AGA traybake tin (or small roasting tin), lined with bake-o-glide

Topping

- 225g (8 oz.) Cream cheese
- 85g (3 oz.) Butter, softened
- 85g (3 oz.) Icing sugar
- 1 Tsp. Vanilla essence

Method

- Place all the ingredients into a large mixing bowl and mix until combined, spoon into the prepared traybake tin and level.

AGA (2 oven): bake on a grid shelf set on the floor of the roasting oven with the cold-shelf on the 3rd set of runners for about 30 minutes until a skewer comes out clean.

AGA (3 and 4 oven): bake on a grid shelf set on the floor of the baking oven for about 30 minutes until a skewer comes out clean. Put the cold-shelf above after about 15 minutes if it's over-browning.

Everhot: in the top oven set the oven shelf on the second position from the floor and bake with the top oven set to 200°C for approximately 30 minutes until a skewer comes out clean.

Beat the topping ingredients together and decorate the cake once cooled.