



**Alan Bartlett  
and Sons Limited**  
Quality at our roots.

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## Carrot And Orange Cake

*This is a simple and delicious cake – there’s nothing much to do except measure in the ingredients, mix, bake and enjoy. We recommend it with a nice cuppa and a serving of ‘feet-up’ on the sofa.*

### Ingredients

- 300g grated carrots
- 340g sugar
- 3 eggs
- 300ml vegetable oil
- 1 orange
- 400g plain flour
- 1 tsp bicarbonate soda
- 1/4 tsp nutmeg
- 1/4 tsp cinnamon
- Cream cheese

### Method

1. Mix the sugar, eggs and vegetable oil into a large bowl and stir well.
2. Zest the orange into the mix and then squeeze the juice in as well.
3. Mix in the flour, bicarbonate soda, nutmeg, cinnamon and grated carrots.
4. Put the mixture in a tray 9” by 10” and bake at 150°C for 90 minutes.
5. Finish with cream cheese and orange zest evenly spread on the top.

