

# Moist Carrot Cake

**Serves 16**

## Ingredients

125g dark soft brown sugar  
2 eggs  
100mls sunflower oil  
175g wholemeal self raising flour  
1 ½ tsp bicarbonate of soda  
1tsp cinnamon  
Grated rind and juice of 1 orange  
1large carrot, peeled and grated  
150g dried apricots, chopped

## Topping

200g cream cheese  
1tbsp icing sugar  
Few drops of vanilla essence  
Pinch of cinnamon

## Method

- 1) Preheat oven to 180degs, gas mark 4
- 2) Lightly grease and line a 23 x 23cm baking tin
- 3) Whisk together sugar, eggs and oil for 2-3mins
- 4) Sift flour, bicarbonate of soda and cinnamon into a bowl (tipping any bran that remains in the sieve into the bowl)
- 5) Stir through remaining cake ingredients
- 6) Pour mixture into prepared tin and bake in oven for 30mins
- 7) Cool before adding topping

## Topping

- 1) Mix together topping ingredients and spread over cake