

Bake a yummy carrot cake and raise money for Redwings!

Why should horses have all the fun on International Carrot Day? You can join in the celebrations at home by baking a delicious carrot cake to sell to your family, friends or work

colleagues. This is not only fun but a great way to raise funds for Redwings too! Here is a simple recipe to create your own scrummy carrot cake.



Cake ingredients

250g self-raising flour

2 tsp ground cinnamon

400g caster sugar

350ml vegetable oil

4 eggs

350g grated carrot

120g chopped walnuts

Icing ingredients

225g cream cheese

110g margarine, softened

450g icing sugar

120g chopped walnuts

1 tsp vanilla extract

Method

1. Mix the flour, cinnamon and sugar. Add the oil and eggs and mix well, then stir in the carrots and nuts. Divide the cake mixture evenly between two greased 23cm round tins.

2. Bake for 25 to 30 minutes in an oven preheated to 180C or Gas Mark 4. Allow to cool before removing from the tins.

3. To make the icing, beat the butter and cream cheese together in a bowl. Add the sugar and continue to beat well. Stir in the nuts and vanilla extract.

4. Use the icing as a filling between the two cake layers and to cover the top of the assembled cake. Then you're done!