

Carrot Cake

175g/ 6oz	Light muscovado sugar
175mls	Sunflower oil
175g/ 6oz	Coarsely grated carrots
280g/ 10oz	Plain flour
3	Eggs
2	Ripe bananas, mashed
1 teaspoon	Bicarbonate of soda
2 teaspoons	Baking powder

Topping

200g/ 7oz	Cream cheese
115g/ 4oz	Icing sugar
$\frac{1}{2}$ teaspoon	sugar

Preheat the oven to 180°C/ 350°F/ Gas 4.

Place the sugar, eggs, oil, carrot and bananas into a bowl.

Sift in the flour, bicarbonate of soda and baking powder.

Beat to form a smooth mixture and pour into a 9inch cake tin.

Place in the oven and cook for roughly an hour.

For the topping: Mix the cream cheese, sugar and icing sugar in a bowl and mix to form a smooth paste.

Once the cake has cooled, add the topping and smooth all over the cake. Leave to harden slightly before eating.