



## Carrot & Walnut Cake

### Ingredients

1 cup walnuts, chopped  
6 cups carrot, grated  
3 cups raw sugar  
3 cups vegetable oil  
8 eggs, well blended  
4 cups wholemeal SR flour  
2 teaspoon salt  
6 teaspoons cinnamon  
4 teaspoons vanilla  
½ cup sultanas

### Method

Preheat oven to 180°C. In a bowl mix sugar, flour, salt and cinnamon together. Add oil and eggs, mix well. Add carrots, walnuts, sultanas and vanilla and mix until combined. This mixture will be quite wet.

Pour into a greased and floured tin and bake for 45 minutes\*. When the cake is cool, it can be iced with a cream cheese icing, if desired.

This makes 3 dozen cupcakes, 3 bar cakes or 1 very large cake (*1 made 1 dozen cupcakes and 2 bar cakes*). Half quantity can be made instead.

\*Cooking time is for the 1 very large cake.

