

## Carrot Cake

10 portions

### Ingredients

Johnny Bags Sponge Pudding	0.313gr
Sunflower Oil	0.038ml
Water	0.208ml
Bicarbonate of Soda	0.001gr
Vanilla Essence	0.005ml
Eggs	2ea
White Sugar	0.125gr
Johnny Bags Ground Cinnamon	0.001gr
Grated Carrot	0.313gr

### Icing

Margarine	0.020gr
Icing Sugar	0.200gr
Vanilla Essence	0.005ml

### Method

1. Dissolve the bicarb in the water. Add cinnamon and sponge together with the sugar in a mixing bowl.

Add the water, vanilla and oil to the sponge mixture and beat well.

Add the eggs one by one and mix well. Lastly mix in the grated carrot and mix well. Pour the mixture into a well greased cake pan and bake for 25 – 30 minutes at 180 degrees till done.

2. Melt the margarine in a sauce pan and stir in the icing sugar and vanilla essence till it is a liquid syrup.

Pour over carrot cake once cake has cooled down.

