

CARROT CAKE SLICE

1 large carrot, grated

½ cup sultanas

½ cup plain flour

½ cup wholemeal plain flour

½ cup almond meal

½ cup raw sugar

1 tsp bicarbonate soda

1 tsp baking powder

½ tsp cinnamon

½ tsp mixed spice

120g butter, melted

3 eggs



Preheat oven to 160 degrees. Grease and line a 20 x 30cm slice tin with greaseproof paper.

In a mixing bowl, combine the carrot, sultanas and all dry ingredients.

In a small bowl, beat the eggs and butter together.

Add to the dry ingredients and mix until just combined.

Pour into the tin and bake for 20 – 25 minutes or until firm to touch in the middle.

Adapted from: wellnourished.com.au