



AB's Ginger in Honey Carrot Cake

A delightful treat for any time of the year

PREP TIME: 35 MIN

COOK TIME: 45 MINS

INGREDIENTS

- 500g plain flour
- 4 eggs
- 2 cups grated carrots
- 225ml vegetable oil
- 1 cup chopped walnuts
- 250g AB's Ginger in Honey
- 2 tsp cinnamon
- 2 tsp bicarbonated soda
- 2 tsp baking powder
- 1 tsp salt



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DIRECTIONS

1. Grease and line cake tin
2. Sift all dry ingredients together in mixing bowl
3. Mix Ginger in Honey and oil in separate mixing bowl
4. Beat eggs in separate mixing bowl
5. Add the Ginger in Honey and oil and beaten eggs alternatively to the dry ingredients
6. Add grated carrot and walnuts to mixture, mix well. Do not over mix
7. Bake 170°C. Test with skewer before removing from oven