



Complexity level: Easy

Calories level: High-calories level

Price estimation: Less than 5 \$

Ingredients

9 oz
all-purpose flour (250g)
8 oz
grated carrots (220g)
7 1/2 oz
brown sugar (210g)
1/2 c
sunflowers oil (130ml)
3
eggs (medium)
1 t
baking powder (7g)
1 T
cinnamon
1/2 t
salt
1 t
bicarbonate of soda

Instructions

1. Preheat oven to 350 degrees (175° C).
2. In a large bowl: mix flour & baking powder & cinnamon & bicarbonate of soda and salt.
3. In another large bowl beat together eggs with brown sugar and sunflowers oil.
4. Sift the mix of flour & baking powder & cinnamon & bicarbonate of soda and salt.
5. Add it to the bowl with the eggs & brown sugar and sunflowers oil.
6. Add the finely grated carrots to the mix and stir.

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7. Place into a baking plate and bake for 30 - 35 minutes.
 8. Serve and enjoy your moist carrot cake recipe! (See more [dessert recipes](#) [1])

Source URL: <https://thespanishcuisine.com/recipes/carrot-cake>

Links

[1] <https://thespanishcuisine.com/recipes/desserts>