



# Chocolate Carrot Cake

1 cup of Sugar (preferably white)

3 Eggs

1 cup of Canola Oil

1 ½ cups of Self Raising Flour

1 Teaspoon of Carb Soda

½ cup of Cocoa

2 cups of grated Carrot

1 ½ teaspoons of Baking Powder

## Method

1. Pre heat oven to 180 C. Use round cake pan and lightly grease it with butter.  
The sides and base of pan can be lined with non-stick baking paper. If preferred.
2. Place the Canola Oil in a large saucepan on a low heat. Add the sifted Cocoa and the sifted Carb Soda into the Oil and stir. Gradually pour in the Sugar and keep whisking the mixture until sugar is dissolved and mixture is easy to stir with no lumps.
3. Allow the mixture to cool for at least 5 minutes.
4. Add the sifted Baking Powder and sifted Self Raising Flour to the mixture in the saucepan while continually whisking the mixture. Keep stirring until it becomes soft and gooey.





5. Place mixture into a bowl and add 3 eggs and stir until smooth. Make sure there are no air bubbles, then add the grated carrot and mix in thoroughly.
6. Pour the cake mixture into the cake pan. Bake in preheated oven for 55 minutes or until a skewer inserted in the centre of the cake comes out clean. Set aside for 2 minutes before placing on a wire rack for cooling.

## **Frosting**

1 package (8 ounces) cream cheese, softened

½ cup of butter, softened

1 ½ cups of sugar

1 tablespoon of honey

¼ cup of cocoa

3 teaspoons vanilla extract

Sift the cocoa into a medium bowl. Add the cream cheese, butter, sugar, honey and vanilla extract and stir with a wooden spoon until smooth. Use the back of a spoon or palette knife to spread the frosting evenly over the top of the cooled cake. Place in fridge for 40 minutes for frosting to set.

Easter Bunny hopes you all have fun making and eating one of his most favourite cakes! Enjoy! (Just to note: his cake is without the chocolate, sshh!)

