



Carrot Cake

Makes 20 Child Sized Portions

Preparation time: 15 minutes

Cooking time: 30 to 35 minutes

Preheat oven to 350°F (180°C)

Common allergens: egg, wheat

Equipment List

- Small bowl
- Measuring cups and spoons
- Large bowl
- Electric mixer or mixing spoon(s)
- Spatula
- Grater
- 13-by-9-inch (3-L) baking pan, lightly greased

Nutrition Information

Calories	125 calories
Total Fat	6.3 g
Carbohydrate	15.8 g
Fibre	0.8 g
Protein	1.9 g
Sodium	174 mg

What You Need

INGREDIENTS	AMOUNTS	METRIC
All-purpose flour	¾ cup	175 mL
Whole wheat flour	½ cup	125 mL
Baking powder	1 ¼ tsp.	6 mL
Baking soda	1 ¼ tsp.	6 mL
Ground cinnamon	1 tsp.	5 mL
Salt	½ tsp.	2 mL
Eggs	3	3
Olive or canola oil	½ cup	125 mL
Brown sugar, lightly packed	1 cup	250 mL
Vanilla	2 tsp.	10 mL
Carrots, grated	2 cups	500 mL

Instructions

1. In a small bowl, combine all-purpose flour, whole wheat flour, baking powder, baking soda, cinnamon and salt.
2. In a large bowl, beat eggs, oil, brown sugar and vanilla until well combined. Fold in dry ingredients. Stir in carrots. Pour into prepared pan.
3. Bake in preheated oven for 30 to 35 minutes or until a tester inserted in the centre comes out clean. Let cool completely in pan on a wire rack. Cut cake into slices and lift servings out with a flat lifter.

Recipe taken from Bake Better Bites