

## Sheila Jones Carrot Cake



SUGARCRAFT SCHOOL

### Ingredients

- 325g Soft brown sugar (dark or light)
- 325g Vegetable oil
- 4 Medium eggs lightly beaten in a jug
- 485g Self-raising flour
- 15g Mixed spice or cinnamon (depending on personal taste)
- 685g Finely grated carrots (measured after the top and tail of the carrots have been removed)
- 150g Finely chopped pecan nuts
- $\frac{3}{4}$  teaspoon Bicarbonate of soda

### Tools

- Two deep 8" cake tins
- Baking parchment or greaseproof paper
- Pair of scissors
- Oven thermometer
- Oven!
- Digital scales
- Electric food mixer (upright or handheld) or large mixing bowl
- Grater
- 2 measuring jugs
- One fork
- Bowl for flour
- Measuring spoons
- Spatula
- Sieve
- Crank handle spatula
- Thin skewer or cocktail stick
- Oven gloves
- Wire cooling tray

