

## Carrot &amp; Sultana Cake



## Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Wholemeal Flour	13 g	125 g	625 g	1.25 kg	2.5 kg
Caster Sugar	13 g	125 g	625 g	1.25 kg	2.5 kg
Baking Powder	0 g	4 g	21 g	42 g	83 g
Bicarbonate of Soda	0 g	4 g	21 g	42 g	83 g
Cinnamon	0 g	4 g	21 g	42 g	83 g
Vanilla Essence	0 ml	2 ml	10 ml	21 ml	42 ml
Eggs Medium	0.17 each	1.67 each	8.33 each	16.67 each	33.33 each
Carrots	15 g	150 g	750 g	1.5 kg	3 kg
Sultanas	15 g	150 g	750 g	1.5 kg	3 kg
Vegetable Oil	6 ml	63 ml	313 ml	625 ml	1.25 L

## Method

Grease the tins.

Mix flour, baking powder, bicarbonate of soda, sugar and cinnamon.

Add the eggs and vanilla essence, beat until well mixed.

Stir in the oil, the grated carrots and the sultanas.

Pour into tins.

Bake at 160c until firm.

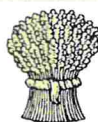
## Assembled Tags



Contains Eggs

SO<sub>2</sub>

Contains Sulphur  
Dioxide &  
Sulphites >  
10mg/Kg



Contains Wheat