

Carrot slice



Ingredients

3/4 cup (165g) raw sugar	175ml sunflower oil
3 eggs, lightly beaten	1 large carrot (about 140g), grated
100g raisins	Grated zest of 1 large orange
175g self-raising flour	1 teaspoon bicarbonate of soda
1 teaspoon ground cinnamon	1/2 teaspoon freshly grated nutmeg

Step 1

Preheat oven to 180°C. Grease and line the base and sides of a 28cm x 18cm slice pan.

Step 2

Use a wooden spoon to mix the sugar, oil and egg in a large bowl, then stir in the carrot, raisins and zest. Sift in flour, soda and spices. Stir to just combine, then pour into the pan. Bake for 20-25 minutes until a skewer inserted in centre comes out clean. Cool slightly, then turn out onto a wire rack to cool completely.

Step 3

If making icing, sift icing sugar into a bowl and stir with 1-2 teaspoons warm water to form a smooth, soft icing. Drizzle over slice with a teaspoon, then leave to set for 10 minutes. Alternatively, dust with 2 tablespoons sifted icing sugar. Cut into 12 bars.
