

Ingredients

2 cups plain flour
2 tsp bicarbonate of soda
2 tsp baking powder
2 tsp ground cinnamon
1 tsp salt
2 cups caster sugar
1 cup chopped walnut (*I used a 150g pack of chopped walnuts, including the extra for decorating/topping*)
1 1/2 vegetable oil
4 eggs
3 cups grated peeled carrots
chopped walnuts for decorating

Method

1. Preheat the oven to 175 degrees C. Line a 23-cm square cake tin with non stick baking paper.
2. Sift the flour into a large mixing bowl with the bicarbonate of soda, baking powder, cinnamon and salt. Stir in the sugar and chopped walnuts.
3. In another bowl, mix the oil and eggs until well combined. Stir in the grated carrots. (*I used a whisk to mix the oil and eggs together. At first, it will look like its not going to go together as the oil and eggs separate, but continue whisking and it will mix. Then add the carrots and mix*).
4. Pour the wet mixture into the dry ingredients and mix to form a smooth batter. (*To mix the dry and wet mixture together, I simply used a wooden spoon to slowly incorporate together*). Pour into the prepared tin and bake for 60-80 minutes or until cooked through. Cool for 5 minutes before turning out onto a wire rack.
5. When completely cold, use a spatula to cover the top and sides of the cake with Cream Cheese Frosting and decorate with chopped walnuts.