Carrot Cake

Ingredients

2 cups all-purpose flour

3 cups grated carrots

2 teaspoons baking soda

0.5 teaspoon salt

1.5 teaspoon ground cinnamon

1.25 cups oil

1 cup sugar

1 cup brown sugar lightly packed

1 teaspoon vanilla

4 large eggs

1 cup chopped nuts

0.5 cup raisins

1. Preheat oven to 180 degrees C. Grease baking pan and line it.
2. Whisk flour, baking soda, salt and cinnamon in a medium bowl until very well blended.
3. In a separate bowl, whisk the oil, granulated sugar, brown sugar and vanilla.
4. Add the eggs, one at a time, whisking after each one.
5. Switch to a large rubber spatula. Scrape the sides and bottom of the bowl, then add the dry ingredients in three parts, gently stirring until they disappear and the batter is smooth.
6. Stir in the carrots, nuts and raisins. Pour into the baking pan.
7. Bake until well cooked and toothpick comes out clean about 45 minutes.
8. Leave to cool in pan for 10 minutes. Remove from pan and cool on a rack for 10 minutes.
9. Dust with powdered sugar with outline of a carrot placed on top. Kids can cut it out.
10. Serve hot with black tea.