**Carrot Cake**

Ingredients:

250 ml flour

175 ml sugar

5 ml cinnamon

5 ml baking soda

2.5 ml baking powder

1 ml salt

375 ml finely grated carrots (2 carrots)

160 ml oil

2 eggs, beaten

Cream Cheese frosting:

2 ounces cream cheese (1/3 of a package)

40 ml butter

350 ml icing sugar (SIFTED)

5 ml vanilla

Instructions:

1.Pre-heat the oven to 350 degrees. Combine the flour, sugar, cinnamon, baking soda, baking powder, and salt in a large bowl.

2. In a separate bowl, combine the grated carrots and the oil. Slowly add the flour mixture, stirring until just mixed. Add the beaten eggs and stir a few times (like 15 or less around the bowl - the fewer the better)!

2.Grease and flour a 8 X 8 (square) pan. Pour batter into pan.

3. Bake for approximately 20- 25 minutes or until golden brown in colour and top is springy to the touch. Place in fridge to cool for minimum 30 minutes.

1. For the frosting: combine all ingredients into large bowl and mix on lowest speed until light and fluffy.