

Carrot and Banana Cake

Printed from Carrot Recipes at <http://www.carrotrecipes.co.uk/>

Carrot cake and banana cake are classics - and in this recipe, the classics combine to make a sweet, delectable cake that is moist and delicious. The cake is topped with a yummy walnut icing - don't skip it, because it really finishes the cake off nicely.

Ingredients:

175g plain flour
175g brown sugar
175ml sunflower oil
175g grated carrots
2 ripe bananas, mashed
3 eggs
90g chopped walnuts
2 tsp. baking powder
1 tsp. each salt and bicarbonate of soda

150g icing sugar
75g cream cheese
75g butter
1 tsp. vanilla

Directions:

1. Preheat oven to 170C. Grease a 20cm loose-bottomed cake tin.
2. Beat together the eggs and brown sugar until pale and fluffy. Sift in the flour, baking powder, bicarb and salt. Stir to combine. Stir in the sunflower oil and fold in the bananas and carrots. Fold in the walnuts. Pour into the prepared cake tin. Bake for 1 1/4 hours or until the cake tests done with a skewer. Remove from the tin when cool enough to handle and place on a wire cooling rack.
3. Beat together the butter and cream cheese until smooth. Stir in the sugar until fully combined, then stir in the vanilla. Use to ice the cake once cool.

Author: Laura Young