

# Fruity Carrot Cake

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*This delicious carrot cake is filled with fruits, making it super moist and bursting with flavour in every bite. The coconut helps to make it sweet and flavourful and the cinnamon adds a hint of spice. Yum!*

## Ingredients:

315g plain flour  
300g caster sugar  
3 eggs  
1 tsp. bicarbonate of soda  
1 tsp. baking powder  
225g grated carrots  
3 bananas, mashed  
1/2 400g tin pineapple in juice, crushed, drained of juice  
80g sultanas  
25g dessicated coconut  
1 tsp. ground cinnamon  
85g chopped walnuts  
150ml vegetable oil

## Directions:

1. Preheat oven to 180C and grease a 25cm round cake tin.
2. In one bowl, beat together the eggs and sugar until pale and fluffy. Stir in the oil. Sift in the flour, bicarb, baking powder and cinnamon. Stir until combined. Fold in the carrots, bananas, pineapple, sultanas, coconut and walnuts. Pour into the prepared tin.
3. Bake for 40-45 minutes until a skewer inserted into the centre of the cake comes out clean. Leave to cool before icing.

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