Carrot Cake

Ingredients
300g self-raising flour
2 tsp cinnamon
160g brown sugar
250ml sunflower oil
4 eggs
Zest of 1 orange
Zest of 1 lemon
200g carrots
½ courgette
150g walnuts
120g raisins

Method
1. Sift together flour, cinnamon and brown sugar

2. Whisk eggs and sunflower oil together with mixer (roughly 4 minutes)

3. Add the flour mixture to the eggs a little at a time, whisking continuously with the machine and probably at the end with a spoon as it gets really thick

4. Mix together orange and lemon zest, carrots, courgette, walnuts and raisins and add to the rest of the mixture. Mix with spoon

5. Bake in oven at 170°C for about 50 minutes. Enjoy!