



In the Kitchen with Infants Students

CARROT LOAF CAKE

FRESH FROM THE GARDEN: Carrots



Lemons



Blueberries



Tomatoes

Ingredients

- 2 cups plain flour
- 2 teaspoons baking powder
- 2 cups grated carrot
- 1 teaspoon cinnamon
- $\frac{1}{4}$ cup honey
- 1 cup natural yoghurt
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup butter melted
- 2 eggs

Equipment

- Bowl
- Loaf tin
- Wire rack



Method

1. Preheat oven to 180°C.
2. Combine the dry ingredients in a bowl and mix well.
3. Add in the grated carrots, mix well.
4. Then add the wet ingredients and stir to combine.
5. Line loaf tin with baking paper and add the filling.
6. Bake for 40-50 minutes.
7. Cool on a wire rack.