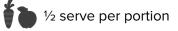
## Carrot and Pineapple Cake

Serves: 12 Prep time: 15 minutes Cook time: 20-35 minutes



## Ingredients

1¼ cup plain flour (or gluten free flour)
¾ teaspoon baking soda
1 teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ cup sugar
2 large eggs
⅓ cup olive oil
2 cups carrot, grated
400g can crushed pineapple, drained
⅓ cup pecan nuts, chopped



**Discretionary Food** 

## Method

PREHEAT oven to 180°C and line a slice tin or a 20cm round cake tin with baking paper. MIX all ingredients together except carrot, pineapple and nuts.

FOLD in carrot, pineapple and nuts.

POUR mixture into prepared tin.

BAKE for 20-35 minutes, or until golden brown and a skewer comes out clean.

Recipe courtesy of the Country Kitchens team

