

Carrot and Pineapple Cake

Serves: 12

Prep time: 15 minutes

Cook time: 20-35 minutes



½ serve per portion

Ingredients

1 ¼ 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

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.



Discretionary Food

Recipe courtesy of the Country Kitchens team