Carrot Slice

Recipe #184

Submitted by: Kaye

Serves: 16

Preparation time: 15 minutes or less

Ingredients

1 cup self-raising flour
1 level teaspoon bicarbonate of soda
½ cup oil
¾ cup brown sugar
½ cup sultanas
1½ cups grated carrot

2 eggs
1 teaspoon mixed spice

Method

1. Grease and line base of a 27 cm square tin.
2. Mix all ingredients together in a large bowl.
3. Pour mixture into tin.
4. Bake at 160°C for 30-40 minutes.

Recipe notes

This slice doesn’t really need icing but it is especially delicious with a cream cheese topping.