

CHOCOLATE AND CARROT CAKE

INGREDIENTS:

3 STANDARD SIZE CARROTS - 3 EGGS - 350 G SUGAR - 500 G FLOUR
150 G MELTED MARGARINE - ½ PACKET YEAST POWDER FOR
DESSERTS
100 G DARK CHOCOLATE

BEAT THE EGGS WITH THE SUGAR UNTIL FROTHY. ADD
THE FLOUR, MELTED MARGARINE AND YEAST A LITTLE AT A TIME.
BLEND THE CARROTS AND ADD TO THE MIXTURE. BUTTER AN OVEN
DISH OF APPROX. 24 CM IN DIAMETER.
POUR THE MIXTURE IN AND PLACE IN THE OVEN AT 180° FOR
APPROX. 40 – 45 MINS. TAKE OUT OF THE OVEN AND LEAVE TO COOL.
IN THE MEANTIME, MELT THE CHOCOLATE WITH A DROP OF MILK IN A
BAIN-MARIE.
BRUSH THE CAKE WITH THE MIXTURE, THEN SPRINKLE WITH ICING
SUGAR TO FINISH.