Carrot Cake

Ingredients	Serves 8	Serves 40
Grated carrot	1 cup	5 cups
Canned crushed pineapple, juice drained	200 g	1 kg
Plain flour	1 cup	5 cups
Baking powder	1 tsp	5 tsp
Baking soda	3 tsp	14 tsp
Salt	½ tsp	2½ tsp
Ground cinnamon	½ tsp	2½ tsp
Sugar	2/3 cups	3 cups
Eggs	2	10
Chopped walnuts or pepitas	1/4 cup	1 cup
Icing sugar.		

Method

1. Preheat oven to 180’C
2. In a bowl sift the flour, baking powder, baking soda, salt, cinnamon and sugar.
3. Add eggs and mix very well.
4. Stir in the carrot, pineapple and walnuts / pepitas.
5. Pour into a lined baking tin. Bake for 35-40 minutes until a skewer comes out clean.
6. Sprinkle with icing sugar.