Carrot and Pineapple Cake

Ingredients



4 tablespoons vegetable oil

50g/2oz brown sugar

50g/2oz granulated sugar

100g/4oz carrots, peeled and grated

150g/6oz crushed pineapple, undrained

2 teaspoons baking powder

½ teaspoon cinnamon

200g/8oz Juvela Low Protein Mix

¼ teaspoon salt

Topping

50g/2oz butter or margarine

75g/3oz icing sugar, sieved

2 drops vanilla essence

Decoration

Chopped pineapple

1½ litre ring cake mould, greased

Oven temperature: 190°C/375°F/Gas Mark 5

Method

1. Blend together the oil and sugars using an electric mixer on a low speed.
2. Add the grated carrot, crushed pineapple and juice and blend for a further minute.
3. Add the remaining ingredients and mix for a further two minutes.
4. Pour the mixture into a prepared tin and bake in a preheated oven for 20-25 minutes.
5. Allow to cool before decorating.
6. To make the topping, beat together all the ingredients until light and fluffy.
7. Spread evenly over the cake and decorate with pineapple pieces.