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Banana and Carrot Cake

Ingredients

4 eggs
4oz. honey
2.5oz. brown sugar
2 bananas, mashed
3 carrots, peeled and grated
4oz. sour cream
4 oz. oil
1tsp. vanilla extract
Zest of 1 orange, grated
10oz. flour
1tsp. baking soda
pinch of salt
2.5oz. chopped walnuts
3oz. dried coconut, grated

Preparation

1. Preheat the oven to 180°C and grease and flour a round cake tin
2. Cream the eggs and sugars
3. Add the mashed bananas and carrots, then the oil, the sour cream, vanilla and orange zest and mix until smooth
4. Combine the flour, baking soda and salt and incorporate into the wet ingredients
5. Finish by mixing in the walnuts and coconut
6. Pour into the cake tin and bake for 45 min or until a knife inserted in the middle comes out clean. Cool the cake completely before serving.

Cooks Note