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*by ewfood*

## 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

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