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Pineapple Carrot Cake



Ingredients

1 cup of carrots (grated).
1 can 400g tin of crushed pineapple (very well drained)
1 cup of plain flour
1tsp baking powder
1tsp baking soda
¼ tsp salt
¼ tsp cinnamon
¾ cup sugar (brown optional)
¼ cup of pecans, walnuts or similar
2 eggs
5 tbsp oil
Topping
1/4lb of icing sugar 3 TBS of soft butter and 3TBS of cream cheese ¼ tsp vanilla essence, beat these together then spread over cake

Preparation

1. Mix dry ingredients
2. Stir in all the other ingredients
3. Bake in moderate oven 35 to 40 mins 175 degrees c and cool completely before topping.

Cooks Note