Carrot cake

Ingredients:

1/2 cups vegetable oil
4 eggs
2 cups raw finely grated carrots
2 cups flour
1 cup sugar
1 teaspoons baking soda
2 teaspoons baking powder
2 teaspoons ground cinnamon
1 pinch of salt

First of all, mix eggs and sugar for 5 minutes in a mixing bowl. Then little by little add vegetable oil and flour to the mixing bowl. Next add grated carrots, baking soda, baking powder, salt and ground cinnamon. Mix all together. Finally, place in preheated oven to a temperature of 180 degrees Celsius and bake for 45 minutes.

My advices:
You can add raisins, nuts or dried fruits, if you like it.
You can use icing with powdered sugar or chocolate glaze.

Enjoy your meal!

***Agata***