

Bookham Bee's Bakery



Sue's Carrot Loaf

Carrot Loaf Ingredients

- 1 1/3 cups cold water
- 1 cup (5oz) finely grated carrots
- 1 1/3 cups (9oz) granulated sugar
- 1 cup (6oz) raisins
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 1 tsp ground cloves

Boil together for 5 minutes and allow to cool

Then add:

- 2 cups (10oz) plain flour - sifted
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- 1/2 tsp salt

Stir well and bake in a lined loaf tin for 1 hour at 350° F / Gas mark 3/175° C

Serve sliced with butter (optional)

