



ENGLISH CUISINE

English people  
have a special  
cuisine.

Traditional English  
dishes include fish  
and chips, roast  
beef, steak, pudding  
and some others.







**ENGLISH CARROT CAKE**



## **Ingredients:**

175 g light muscovado sugar  
175 ml sunflower oil  
3 large eggs, lightly beaten  
140 g grated carrot (about 3 medium)  
100 g raisins grated zest of 1 large orange  
175 g self-raising flour  
1 tsp bicarbonate of soda  
1 tsp ground cinnamon  
½ tsp grated nutmeg (freshly grated will give you the best flavour)

## **For the frosting:**

175g icing sugar  
1½-2 tbsp orange juice



**Method:** Preheat the oven to 180C. Oil and line the base and sides of an 18cm square cake tin with baking parchment. Tip the sugar into a large mixing bowl, pour in the oil and add the eggs. Lightly mix with a wooden spoon. Stir in the grated carrots, raisins and orange rind. Mix the flour, bicarbonate of soda and spices, then sift into the bowl. Lightly mix all the ingredients – when everything is evenly amalgamated stop mixing. The mixture will be fairly soft and almost runny. Pour the mixture into the prepared tin and bake for 40- 45 minutes, until it feels firm and springy when you press it in the centre. Cool in the tin for 5 minutes, then turn it out, peel off the paper and cool on a wire rack. Beat together the frosting ingredients in a small bowl until smooth – you want the icing about as runny as single cream. Set the cake on a serving plate and boldly drizzle the icing back and forth in diagonal lines over the top, letting it drip down the sides.







**THANK YOU  
FOR  
YOUR ATTENTION**