

## 30. VAS CARROT CAKE

**Special Prizes:** First Prize \$10.00 Second Prize \$5.00  
Donated by **Syd Whyte**



The winner is to compete in the Group Final with the ultimate final at the Royal Melbourne Show

Competitors **MUST** follow the recipe and specifications below which are provided by VAS.

### INGREDIENTS

- 375g plain flour
- 2 tsp baking powder
- 1½ tsp bicarbonate soda
- 2tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp allspice
- pinch salt
- 345g castor sugar
- 350ml vegetable oil
- 4 eggs
- 3 medium carrots, grated (350 grams)
- 220g tin crushed pineapple, drained
- 180g pecan nuts, coarsely crushed

### METHOD

1. Preheat the oven to 180C (160C fan), Grease a 23cm (9 inch) round cake tin and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake tin.
3. Bake for approximately 90 - 100 minutes or until a skewer inserted into the centre of the cake comes out clean.
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

### VAS REGULATIONS:

**Refer to back of schedule under SHOW RULES.**