

Carrot cake

ts. – teaspoon

1 glass – 250 ml

Ingredients:

- 3 glasses of flour
- 2 ts. of baking powder
- 2 ts. of baking soda
- 2 ts. of vanillin sugar
- ½ ts. of salt
- 1 ts. of cinnamon
- 2 glasses of sugar
- 4 eggs
- 1 $\frac{1}{4}$ glass of oil (f.ex. sunflower oil)
- 3 or 4 grated carrots
- half of white or milk chocolate

Preparation:

1. Mix all the dry ingredients in one big bowl.
2. Make a hole in them and put 4 eggs, mix.
3. Put oil, mix.
4. Put grated carrots and mix very carefully.
5. Cut chocolate in small pieces and put in the final mix. Mix just slightly.
6. Warm up oven to 180°C and bake the cake for around 90 minutes (1.5 hour). Check with toothpick at the end if cake stays on it or not. If it doesn't, cake is ready.

Enjoy!