

# Carrot Cake Slice

Bialik College Kitchen Garden Program



Bialik College

## Ingredients:

- 1 large carrot (140g), grated
- ½ cup dark chocolate, grated
- 130g wholemeal spelt flour
- 70g ground seeds (sunflower, sesame, pumpkin)
- ¼ cup caster sugar
- 1 teaspoon bicarbonate of soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 125g butter, melted
- 3 eggs
- zest of an orange

## Equipment:

- 2 bowls
- grater
- zester
- small saucepan
- metric measuring cups/spoons

## Method:

1. Preheat oven to 150C.
2. Line a baking tin with baking paper.
3. In one bowl, mix the carrot, chocolate, flour, seeds, sugar, soda, baking powder and spices.
4. In a small bowl, whisk eggs, butter and zest together.
5. Add egg mixture to the dry ingredients and mix until just combined.
6. Pour into baking tin and bake for 20-25 minutes.