

Carrot Cake

Makes 8 servings (18-inch cake or 8 muffins)

Ingredients

- 100g unsalted butter
- 100g light muscovado sugar
- 2 tbsp golden syrup
- 220g loprofin mix
- 2 tsp loprofin egg replacer
- 40g grated carrots
- 60g dried fruit mix
- 1 tsp mixed spice
- 200ml loprofin milk*
- Violife original creamy (cream cheese)
- Decorations of choice



Method

1. Preheat the oven to 160 degree Celsius.
2. In a large bowl cream the butter and sugar together until mixture is light and fluffy.
3. Add the golden syrup to the bowl and beat to combine.
4. Add loprofin mix, egg replacer, carrots, mixed fruit, mixed spice and the loprofin milk and mix all together for 2 minutes using an electric mixer on low speed.
5. Transfer the cake mixture to a greased lined tin and bake for 20-25 minutes or until a knife/skewer comes out clean when prodded.
6. To make muffins, divide mixture into lined muffin tray and bake for 15-20 minutes.
7. Once cool, decorate with violife creamy and add your decorations of choice!

Source: Nutricia

National Centre for Inherited Metabolic Disorders