



Chef Sara's CARROT CAKE LOAF

MAKES 1 LOAF PAN

INGREDIENTS

115 g Dark Brown Sugar
20 g Orange Juice
31 g Apple Cider
72 g Vegetable Oil
72 g Eggs
3 g Vanilla Paste
2 g Baking Soda
1 g Baking Powder
2 g Salt
3 g Cinnamon
150 g All Purpose Flour
1/4 tsp Nutmeg
175 g Carrots, Grated
65 g Sunflower Seeds
24 g Candied Ginger

METHOD

1. Paddle sugar, orange juice, apple juice, vegetable oil, vanilla paste and eggs
2. Add sifted flour, baking powder, baking soda, salt, cinnamon and nutmeg and finish with sunflower seeds and candied ginger
3. Pour the batter in a well greased loaf pan that's lined with parchment on the bottom. With a bowl scraper dip the bottom edge in vegetable oil and run the bowl scraper down the middle of the loaf. Top off with pepita seeds
4. Preheat oven to 325F, bake until golden brown and cake tester comes out clean, about 45 minutes to an hour, rotate half way