

CARROT CAKE

Ingredients:

Batter:

- 1/2 cup oil
- 3 medium carrots
- 4 eggs
- 2 cups sugar
- 2 1/2 flour
- 1 tablespoon baking soda

Icing:

- 1 can sweet condensed milk
- 3 tablespoon cocoa powder
- 2 tablespoon butter

Instructions:

Batter:

1. Preheat oven to 360°F. Prepare cake pan by spraying with baking spray or buttering and lightly flouring
2. In a blender, add eggs, oil and carrots, and mix
3. In a bowl, put the blender mixture and add the flour gradually
4. Add the baking soda and mix slowly
5. Bake for approximately 40 minutes

Icing:

1. In a pan, add butter, sweet condensed milk and butter, mix
2. Cook over medium-low heat, stirring constantly until it thickens
3. Put the icing on the cake

