

SULTANA & CARROT CAKE

175 Crazy Jack Sultanas
125g muscovado sugar
6 tbsp Clear honey
175g carrot finely grated
1 tsp Crazy Jack Mixed Spice
Finely grated zest of 1 orange
125g unsalted butter
150ml water
1 egg beaten
250g wholemeal flour
2 tsp Baking powder

1. Preheat the oven to gas mark 4, 180oC, 350oF. Grease and base line an 8 inch cake tin.
2. Place sultanas, sugar, honey, carrot, mixed spice, orange zest, butter and water in a saucepan and bring to the boil.
3. Simmer gently for 5 minutes, stirring from time to time. Turn into a bowl and leave to cool.
3. Stir in the egg, followed by the flour and baking powder. Mix together thoroughly.
4. Turn into prepared tin and bake for 60 minutes. Cool on a wire rack.