



THE LAB

Eight pages of things to make and do

DID YOU KNOW?

The largest carrot cake ever made weighed more than 2,000 kilograms.

Kitchen Chemistry

Bake a carrot cake

Channel your inner bunny this Easter and make this delicious treat for the whole family.

What you need

- 350g self raising flour
- 325g soft brown sugar
- 2 tsp cinnamon
- 250g grated carrots
- 4 medium eggs
- 200ml olive oil
- 4 tbsp milk
- 180g cream cheese
- 30g icing sugar
- 23cm round cake tin
- Cake tin
- Baking paper
- Large bowl
- Wooden spoon
- Jug
- Small bowl
- Whisk

Instructions

- 1** Preheat the oven to 180°C/gas mark 4. Grease your cake tin and line it with baking paper.
- 2** In a large bowl, mix together the flour, sugar, cinnamon and grated carrots.
- 3** In a separate jug, beat together the eggs, olive oil and milk. Slowly pour the wet ingredients into the dry ingredients and mix them together until all the flour is completely combined, with no lumps.
- 4** Scrape the mixture into your cake tin and place in the oven for between 60 and 75 minutes. Leave to cool completely.
- 5** In a small bowl, whisk together the cream cheese and icing sugar. Decorate your cake with this frosting. You could add chocolate bunnies for an Easter theme.



How does it work?

In cartoons, bunny rabbits are often seen eating carrots. However, in the wild, rabbits don't actually eat root vegetables. Your pet rabbit may enjoy the occasional carrot as a treat, but they can't eat too many because carrots contain too much sugar for them. For you, however, carrots are very nutritious. They are excellent sources of nutrients like potassium and vitamins, such as vitamin A. Vitamin A is good for your eyes, which is why people say to eat carrots for better night vision.



Allergy warning! Ingredients in bold are allergens – substances that can cause an allergic reaction. Find out more at tinyurl.com/SN-allergy

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