



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

LEMON CARROT LOAF

RECIPE 69/98

What you will need:

4 eggs

250ml light brown sugar

180ml **Morgenster Lemon Enhanced Extra Virgin Olive Oil**

500ml cake flour

10ml bicarbonate of soda

10ml ground cinnamon

5ml salt

4 x 250ml grated carrots (about 3 large ones)

125ml chopped pecan nuts

ICING:

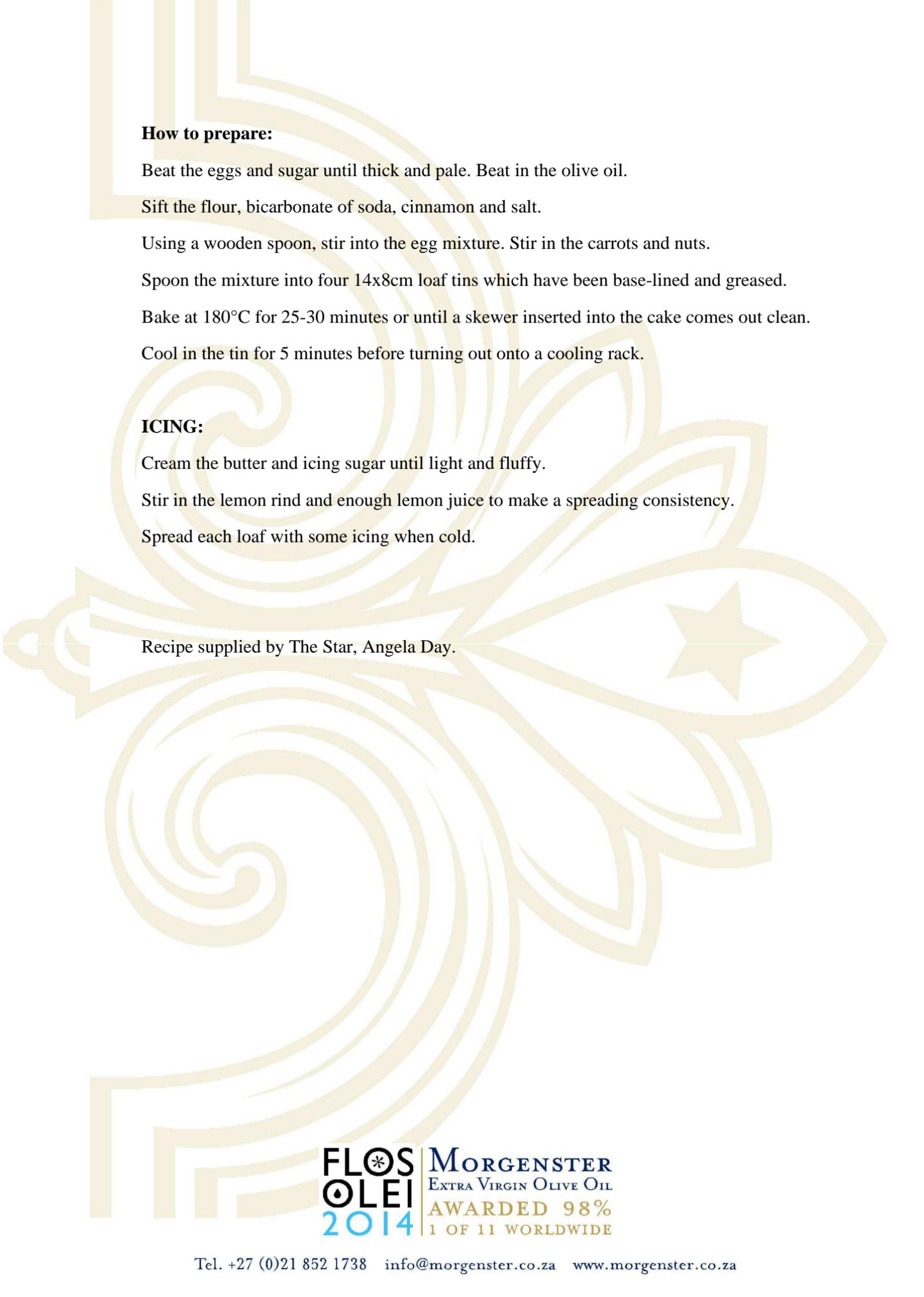
125g butter

500ml icing sugar

10ml grated lemon rind

30-40ml lemon juice

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OLEI
2014 | **MORGENSTER**
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE



How to prepare:

Beat the eggs and sugar until thick and pale. Beat in the olive oil.

Sift the flour, bicarbonate of soda, cinnamon and salt.

Using a wooden spoon, stir into the egg mixture. Stir in the carrots and nuts.

Spoon the mixture into four 14x8cm loaf tins which have been base-lined and greased.

Bake at 180°C for 25-30 minutes or until a skewer inserted into the cake comes out clean.

Cool in the tin for 5 minutes before turning out onto a cooling rack.

ICING:

Cream the butter and icing sugar until light and fluffy.

Stir in the lemon rind and enough lemon juice to make a spreading consistency.

Spread each loaf with some icing when cold.

Recipe supplied by The Star, Angela Day.