# Easy Carrot Cake

**Ingredients for the cake**

**235ml** vegetable oil

**100g** natural yogurt

**4** large eggs

**1½** tsp vanilla extract

**265g** self-raising flour

**335g** light muscovado sugar

**2½** tsp ground cinnamon

**4** Carrots (grated)



**Ingredients for the icing**

100g butter

150g sugar

200g cream cheese

1. Heat oven to 180C. Oil and line the base and sides of two 20cm cake tins with baking parchment.

2. Grate the carrots

3. Whisk the oil, vanilla and essence yogurt, eggs and together..

4. Mix the flour, sugar and cinnamon with a pinch of salt in a bowl.

5. Mix all the ingredients together and then divide between the tins.

6. Bake for 25-30 mins or until a skewer inserted into the centre of the cake comes out clean.

7. To make the icing, beat the butter and sugar together until smooth. Add half the cream cheese and beat again, then add the rest.

8. Remove the cakes from the tins and sandwich together with half the icing. Top with the remaining icing and some grated carrots.