














  
**Carrot and Cinnamon Cake (eggless)**









  
 1. Weigh 125g flour into a big bowl.










  
 2. Add 2 tsp cinnamon.

















  
 3. Add 1 teaspoon nutmeg. Mix.





  
 4. Grate 2 carrots into a small bowl.






  
 5. In a small pan weigh 60g margarine.





  
 6. Add 110g syrup or honey to the pan.









  
 7. Add 50g sugar to the pan and heat on the hob.










  
 8. Pour your hot butter mixture into the flour. Mix well.









  
 9. Add your grated carrot to the big bowl. Mix well.



10. Put in cake tin. Bake for 30 mins.