**Carrot Ginger Bread**

*You’ll need:*

* 125gm butter
* 125gm self-raising flour
* 2 eggs
* 1 dessertspoon treacle
* 2 tsp ground ginger
* 2 dessertspoons crystallized ginger, finely chopped
* 125gm carrots, grated
* 2 tbsp ground almonds

*Method:*

Preheat oven to 180°C.

Melt the butter, then add the treacle and sugar, stir well.

Take off the heat, stir in the eggs, then add the other ingredients. Moisten with a little milk if necessary.

Bake for an hour, or till a skewer comes out clean (this will depend on the size of the cake tin.)

Leave bare, or spread thinly with lemon icing when cold.

*Lemon icing*

Add a dash of lemon juice to icing sugar, with one tablespoon of butter for every cup of icing sugar.

Don't add too much juice at once in case it gets too runny - just add more as necessary.