



SKYE BLUE

Kitchens

SPICED LOAF

Preheat oven to 180°C/350°F/Gas 4. Line bottom and sides of a 22cm loaf tin with baking paper.

What you need:

310g carrot cake mix
280ml milk (note 1)
3tsp baking powder
Pinch of salt
40g butter (note 1)
1 TBS soft brown sugar



To Make:

In a saucepan warm the milk and butter. Leave to cool.

In a large bowl mix together the carrot cake mix, sugar, baking powder and salt. Make a well in the centre.

Add the milk to the dry ingredients then stir through gently to make a soft batter. Pour into the tin.

Bake for 30-40 minutes approx (ovens will vary) or until a skewer comes out clean.

Cool in the tin for about 20 minutes before turning out onto a cooling rack.

Slice when completely cold.

Notes:

1. For Dairy free use Olivani and non dairy milk of choice.

Tip: Great toasted for breakfast.

If you want to use the whole bag of carrot cake mix to make this loaf then increase ingredients as follows:

425ml milk
5 tsp baking powder
60g butter
2 TBS soft brown sugar