Fruit & Nut Carrot Slice

INGREDIENTS

- 1 cup Self-Rising Flour
- 1 tsp Ground Cinnamon
- 3/4 cup Castor Sugar
- 1/2 cup Finely Grated Carrot
- 1 cup Mixed Dried Fruit
- 1/2 cup Choc Bits
- 1/3 cup Desiccated Coconut
- 2 Eggs, Lightly Beaten
- 90 g Unsalted Butter, Melted
- 1/3 cup Chopped Walnuts
- 125 g Cream Cheese
- 30 g Unsalted Butter
- 1 1/2 cup Icing Sugar, Sifted
- 1 tsp Hot Water

DIRECTIONS

1. Preheat oven to moderate 180 degree C.
2. Brush a shallow 23 cm square cake tin with melted butter and line the base and sides with baking paper.
3. Sift flour and cinnamon into a large mixing bowl. Add castor sugar, grated carrot, mixed fruit, choc bits and coconut, and stir until combined. Add beaten eggs and butter. Stir until the mixture is just combined.
4. Spread mixture evenly into prepared tin and smooth surface. Bake for 30 minutes or until golden brown. Cool in tin, turn out.
5. To make cream cheese frosting, using electric beat, beat the cream cheese and butter in small mixing bowl until smooth. Add icing sugar and beat for 2 minutes or until mixture is light and fluffy. Add water, beat until combined. Spread slice with frosting using a flat-bladed knife and sprinkle with walnuts. Cut into 16 squares, then cut each square into triangles.