

Date and Carrot slice

Ingredients:

2 cups self raising flour

1 cup brown sugar

125g butter

1 cup dates, seeded and finely chopped

1 large carrot, peeled and grated

1 egg, beaten

½ cup milk



What to do:

- 1) Preheat oven to 200c, grease medium lamington pan.
- 2) Sift flour into large bowl and rub in butter.
- 3) Mix in sugar.
- 4) Press half the mixture evenly over base of prepared pan.
- 5) Add dates and carrot to remaining mixture.
- 6) Stir in combined egg and milk.
- 7) Spread mixture over base.
- 8) Bake in oven for about 30mins or until browned lightly.