



Cricket Carrot Cake

A simple recipe which partly exchanges wholemeal flour for cricket flour - makes one medium sized cake suitable for 10-15 servings

Ingredients:

- 100g Crunchy Critters Cricket Flour (one packet)
- 100g wholemeal flour
- 2 eggs
- 200g light brown sugar
- 25g desiccated coconut
- 25g raisins
- 300ml oil
- 2 teaspoons raising agent
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg

Preparation Method:

1. Preheat the oven to 180°C
2. Combine all ingredients stirring well to blend
3. Pour the mixed ingredients into a greased, lined baking tray and place into oven for around forty minutes (until the surface is firm to the touch)

Top Tip: Decorate the icing with insects to complete the look