



**CRUNCHYCRITTERS**

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## **Cricket Carrot Cake**

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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