

Mini Carrot Cakes (Makes 12)

Get ready to cook: Tie back long hair, apron on, wash hands. Collect ingredients and equipment.

Ingredients

- 150ml vegetable oil
- 250g carrots
- 200g sugar
- 2 large eggs
- 200g flour
- 2 x 5ml cinnamon
- 2 x 5ml baking powder
- 125g sultanas
- 50g nuts

Weigh and measure accurately

Equipment

- Chopping board, knife, vegetable peeler, grater, measuring spoons, weighing scales, small bowl, mixing bowl, wooden spoon, sieve, muffin tray, 12 muffin cases, 2 large metal spoons.

Other easily grated vegetables eg courgette, squash, sweet potato also work well. Ginger, mixed spice and nutmeg are good alternative spices to use. You could also use cocoa for a chocolate flavour



Method

1. Preheat the oven to 200°C or gas mark



Check with an adult before using the cooker.

2. Top and tail, and then peel and grate the carrots.

Use bridge and claw grip when cutting and watch finger when grating



3. Combine the carrots, sugar and oil in the mixing bowl.



4. Sift in the flour, cinnamon and baking powder.



5. Beat the eggs in a small bowl, and then add to the mixture.



Check for egg shells before adding the beaten eggs to your mixture

6. Mix in the sultanas and nuts. Stir gently, just enough to mix together. DO NOT BEAT or your cakes will be tough



7. Divide the mixture equally between the muffin cases, using the two metal spoons.



8. Bake for 20 minutes.



Use oven gloves!

This cake can be baked in a loaf tin or cake tin. It will need a lower oven temperature 180°C and it will take 30 -40minutes in the oven. You can test if it's cooked by putting a skewer or knife into the middle and seeing if it comes out clean.