## Mini Carrot Cakes (Makes12)

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

## **Ingredients**

Weigh and measure accurately 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

## **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 as cocoa for a chocolate flavour



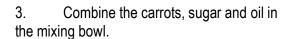
## Method

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





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



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



8. Bake for 20 minutes.



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

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



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.