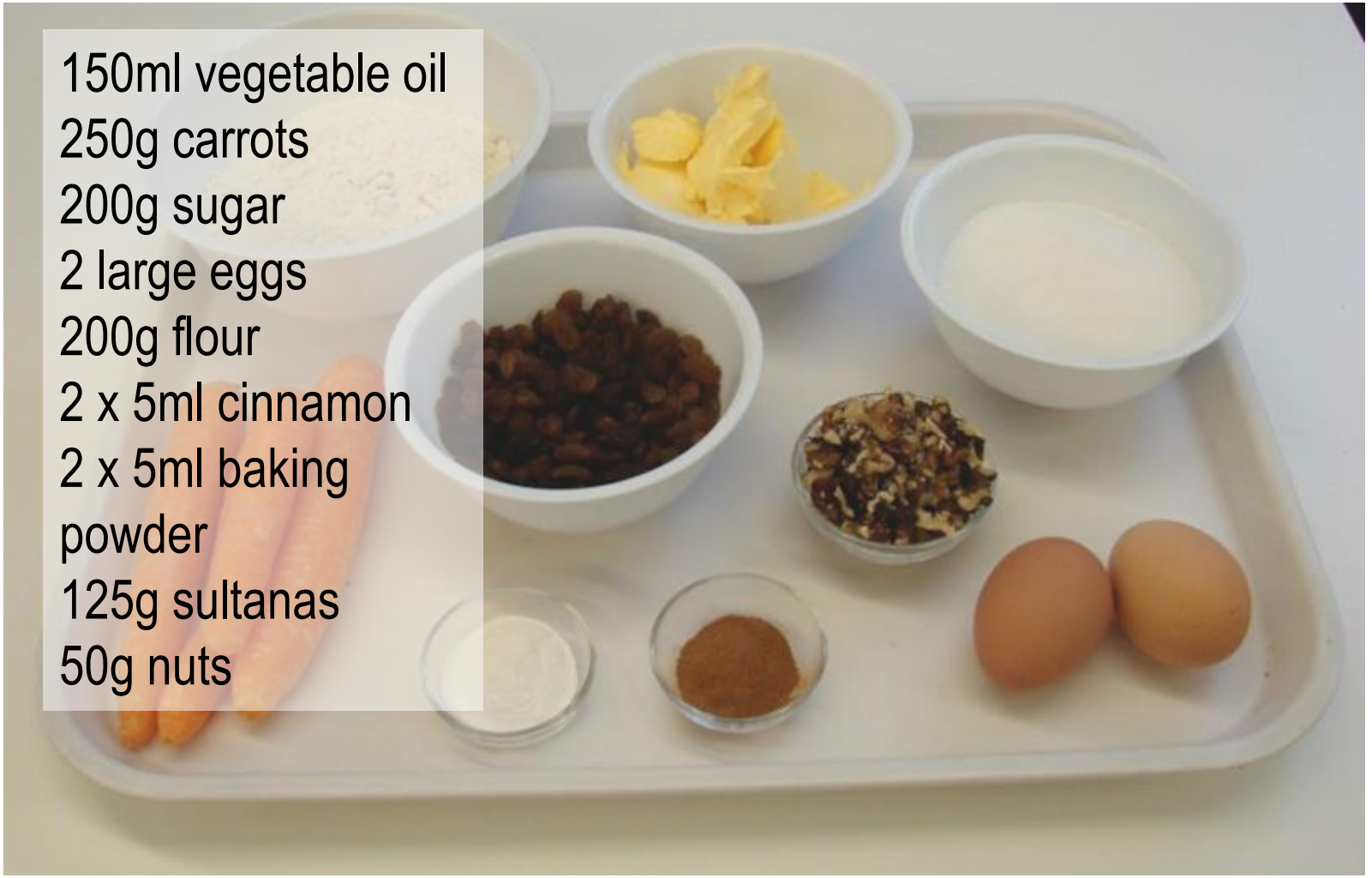
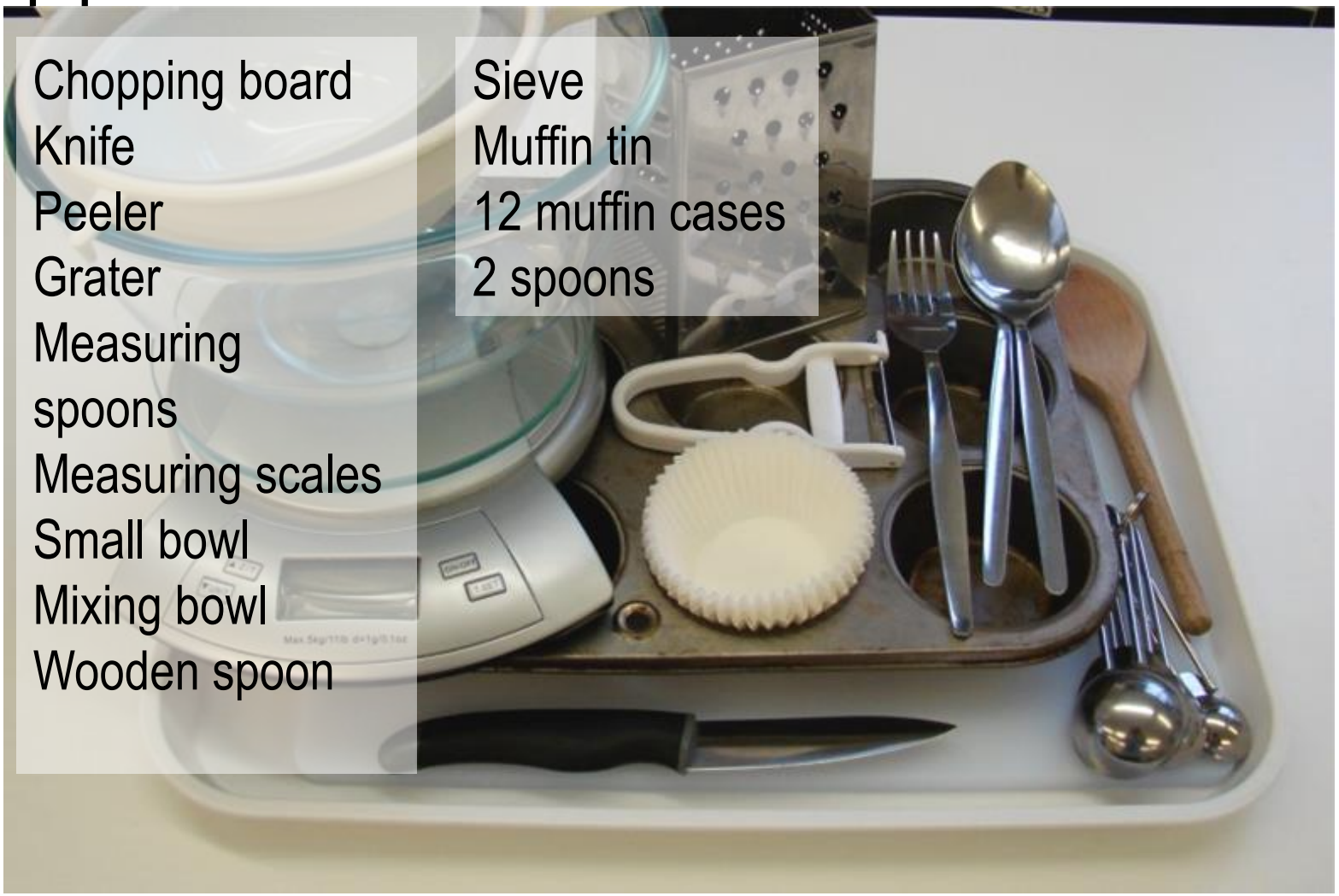
Mini carrot cakes

Ingredients



Equipment

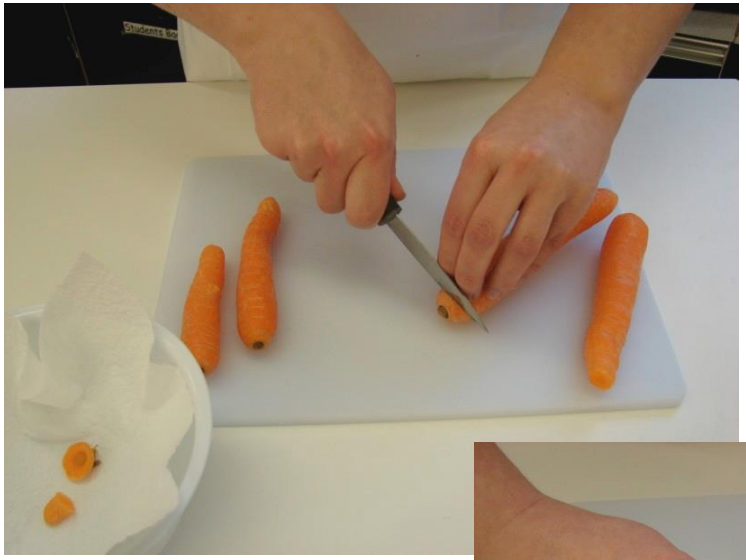


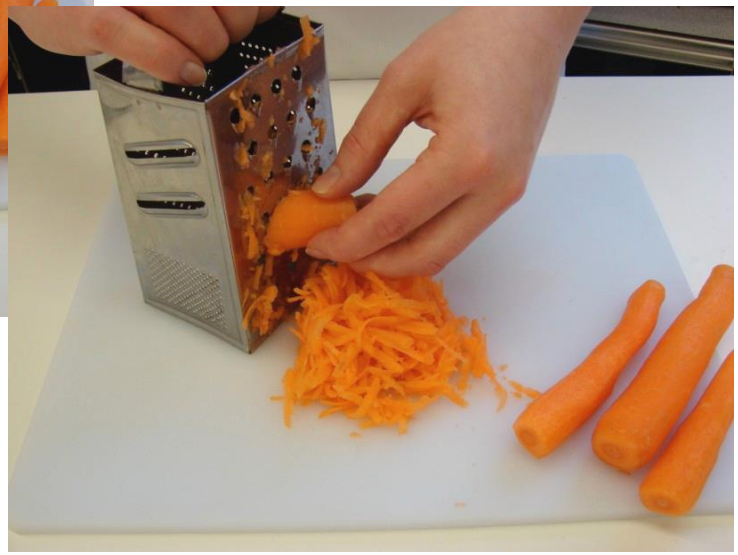
- Chopping board
- Knife
- Peeler
- Grater
- Measuring spoons
- Measuring scales
- Small bowl
- Mixing bowl
- Wooden spoon
- Sieve
- Muffin tin
- 12 muffin cases
- 2 spoons

Method

1. Preheat the oven to 200°C or gas mark 6.

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





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.

6. Mix in the sultanas and nuts.

7. Divide the mixture equally between the muffin cases, using two metal spoons. You can use a cake tin for a bigger cake

8. Bake for 20 minutes. (30-40 minutes at 180C for a large cake.

Top tips

- When the mini-carrot cakes are cool, you may wish to make a cream cheese topping. Combine 50g cream cheese and 25g icing sugar together.