

## Mini Carrot Cakes

### Ingredients

200g SR Flour.  
200g sugar.  
Pinch of salt.  
250g GRATED carrots.  
100 mls vegetable oil  
3 Tbsp. milk.  
2 eggs.



Aim Higher

Flavour your carrot cakes with 125g sultanas or 2 tsp cinnamon

12 Muffin Cases from Home

please note these are  
larger than cake cases


### Equipment

All equipment is provided by school

**\*REMEMBER TO BRING A  
CONTAINER TO TAKE YOUR  
CAKES HOME\***

Oven temperature : Gas 6 or 200°C or 180 °C Fan

### Method:

1. Preheat oven.
2. In a jug measure 100mls vegetable oil, add the eggs and the milk. Mix with a fork until all the liquids are combined.
3. Put the flour, sugar, salt and grated carrots into a bowl.  Add the cinnamon and sultanas to the bowl then add the jug of liquids and stir thoroughly until combined.
4. Put the mixture back into the jug.
5. Pour the mixture into 12 muffin cases, use a metal spoon to help you prevent drips. Make sure an even amount is in each case
6. Bake for 20 minutes until cooked.
7. Cool on cooling rack.

Topping- AT HOME! Mix 150g cream cheese and 50g butter with 50g icing sugar to a smooth paste and use to decorate the top of the cakes.