

Mini Carrot Cakes



Ingredients for Carrot Cakes:

- 250g Carrots, Grated
- 200g Caster Sugar or Demerara Sugar
- 200g Plain Flour
- 150g Butter
- 125g Sultanas or Raisins
- 50g Pecan / Walnuts or a Nut of your Choice (Optional)
- 2 Eggs
- 1 Teaspoon Baking Powder (From School)
- 1 Teaspoon Cinnamon (From School)



Please bring 12 muffin cases and a container to take your mini carrot cakes home in.



Ingredients for Topping:

- 200g Full Fat Cream Cheese, at room temperature
- 50g Icing Sugar
- 1 Tablespoon Lemon Juice (From School)
- ½ Teaspoon Vanilla Extract
- Nuts Halved to Decorate (Optional)
- Ready Roll Icing to Make Mini Carrots (Optional)



Method:

1. Preheat oven to 200°C or Gas Mark 6.
2. Weigh and measure out all your ingredients accurately.
3. To prepare the carrots: Top and tail and then peel the skin from the carrots. You can either use a grater to grate the carrots or use a food processor.
4. Place the butter in a saucepan, place at the front of the hob and melt on a low heat.
5. Combine the carrots, sugar and butter in a large mixing bowl.
6. Sift in the flour, cinnamon and baking powder.
7. Crack and beat the first egg into a small bowl. Add this to the large bowl. Crack and beat the second egg into a small bowl. Add this to the large bowl.
8. Mix in the sultanas / raisins and any nuts into the mixture with a white plastic stirring spoon.
9. Divide the mixture equally between the muffin cases. This can be done by using two metal dessert spoons or placing the mixture into a jug and pouring it into the muffin cases.
10. Bake for 20 minutes until golden.
11. Allow to cool.
12. Meanwhile, to make the topping sift the icing sugar into a large bowl.
13. Add the cream cheese, lemon juice and vanilla essence. Beat the mixture well.
14. On the cool cakes, spoon or pipe the topping onto it. If spooning the mixture, spread the topping over the cakes with a blunt knife, making lots of swirly patterns.
15. Then decorate the carrot cakes with nuts, lemon rind or mini ready roll icing carrots.

