

MINI CARROT CAKES

Ingredients

150g butter or soft baking spread

250g carrots

200g sugar

200g flour

2 tsp cinnamon

2 tsp baking powder

2 large eggs

125g sultanas

Optional

50g nuts

Method

Start

Preheat oven to 160°C

Top, tail and then peel and grate the carrots.
Melt the fat in the microwave or in a small saucepan.

Combine the carrots, sugar and melted fat in the mixing bowl.
Place the muffin cases in the muffin tin.

Sift in the flour, cinnamon and baking powder.
Beat the eggs in a small bowl, and then add to the mixture.

Mix in the sultanas (and nuts).
Combine all the ingredients together to form a smooth batter.

Divide the mixture equally between the muffin cases using 2 spoons.

Bake for 18-20 minutes, until golden.

Allow to cool on a cooling rack.

STOP