

	<h1>Mini Carrot Cakes</h1> <h2>Equipment</h2> <ul style="list-style-type: none"> • Mixing Bowl • Medium Saucepan • Small Bowl / Plastic Jug • Sieve • White Plastic Mixing Spoon • Grater • Sharpe Knife • Tablespoon • Paper Muffin Cases • Bun Tin
<h2>Ingredients</h2>	<p>Please bring a container to take home your product</p>
<p>For the Carrot Cakes: 250g Carrots, Grated 200g Caster Sugar 200g Plain Flour 150g Butter 125g Sultanas or Raisins 1 Tsp Baking Powder (WCA to provide) 1 Tsp Cinnamon (WCA to provide) 2 Eggs</p> <p>Ingredients for the topping: 200g Full Fat Cream Cheese 50g Icing Sugar 1 Tbsp Lemon Juice (WCA to provide) ½ Tsp Vanilla Extract</p>	
<h2>Method</h2>	
<p>STEP 1 Pre-heat the oven to 200C or Gas Mark 6.</p>	
<p>STEP 2 Weigh and measure out all your ingredients accurately.</p>	
<p>STEP 3 To prepare the carrots: Top and Tail and then peel the skins from the carrots. Use a grater to grate the carrots.</p>	
<p>STEP 4 Place the butter in a saucepan and melt on a low heat.</p>	
<p>STEP 5 Combine the carrots, sugar and melted butter in a mixing bowl. Sift in the flour, cinnamon and baking powder. Beat the eggs in a plastic jug and add them gradually to the mixing bowl. Mix in the sultanas / raisins with a white plastic mixing spoon until all mixed together.</p>	
<p>STEP 6 Put the muffin cases into a bun tin. Divide the mixture equally between the muffin cases using a tablespoon.</p>	
<p>STEP 7 Bake in the oven for 20 minutes until golden. Allow to cool</p>	
<p>STEP 8 To make the topping: Sift the flour and icing sugar into a bowl. Add the cream cheese, lemon juice and vanilla essence. Beat the mixture well.</p>	
<p>STEP 9 Onto the cooled cakes, spread the topping over the tops using a palette knife, making swirly patterns.</p>	