



Mini Carrot Cakes

Equipment

- Mixing Bowl
- Medium Saucepan
- Small Bowl / Plastic Jug
- Sieve
- White Plastic Mixing Spoon
- Grater
- Sharpe Knife
- Tablespoon
- Paper Muffin Cases
- Bun Tin

Ingredients

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

Ingredients for the topping:

200g Full Fat Cream Cheese
50g Icing Sugar
1 Tbsp Lemon Juice (WCA to provide)
½ Tsp Vanilla Extract

Method

STEP 1 Pre-heat the oven to 200C or Gas Mark 6.

STEP 2 Weigh and measure out all your ingredients accurately.

STEP 3

To prepare the carrots: Top and Tail and then peel the skins from the carrots. Use a grater to grate the carrots.

STEP 4

Place the butter in a saucepan and melt on a low heat.

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.

STEP 6

Put the muffin cases into a bun tin. Divide the mixture equally between the muffin cases using a tablespoon.

STEP 7

Bake in the oven for 20 minutes until golden. Allow to cool

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.

STEP 9

Onto the cooled cakes, spread the topping over the tops using a palette knife, making swirl patterns.

**Please bring a container to take home
your product**