Mini Carrot Cakes

Ingredients

150g margarine
250g carrots
200g sugar
2 large eggs
200g flour
2 x 5ml cinnamon
2 x 5ml baking powder
125g sultanas
50g nuts

Equipment

Chopping board, knife, vegetable peeler, grater, measuring spoons, weighing scales, small bowl, mixing bowl , wooden spoon, sieve, muffin tray, 12 muffin cases, 2 large metal spoons.





Method

1. Preheat the oven to 200^{o}C or gas mark 6.

2. Melt the margarine in the microwave.





3. Top and tail, and then peel and grate the carrots.



4. Combine the carrots, sugar and margarine in the mining bowl.



5. Sift in the flour, cinnamon and baking powder.



6. Beat the eggs in a small bowl, and then add to the mixture.



7. Mix in the sultanas and nuts.



8. Divide the mixture equally between the muffin cases, using the two metal spoons.



9. Bake for 20 minutes.

