Carrot Cakes (12 fairy cakes)

Ingredients

- 75g margarine
- 125g carrots
- 50g sugar
- 50g self-raising white flour
- 50g self-raising wholemeal flour
- 1 egg
- ½ a teaspoon of baking powder
- ½ a teaspoon of ground cinnamon
- 50g sultanas or raisins

Method

- Pre-heat the oven to 200c / gas mark 6
- Top, tail, peel and grate the carrots (using the smaller slots on the grater)
- Melt the margarine in the saucepan
- Add the carrots and remove from the heat
- Add the sugar
- Add the flour (if you do not have wholemeal flour, use 100g of white self-raising flour)
- Add the egg
- Add the baking powder
- Add the ground cinnamon
- Add the sultanas or raisins
- Mix all the ingredients together
- Using the dessert spoons, equally divide the mixture into 12 cake cases (in the bun tin)
- Bake for 20 minutes (until slightly firm on top)
- Remove the cakes (in their cases) from the tin and leave to cool on a wire rack

Equipment

- Sharp knife
- Chopping board
- Vegetable peeler
- Box grater
- Saucepan
- Mixing bowl (to weigh ingredients)
- Mixing spoon
- Measuring spoons
- 2 dessert spoons
- 12 fairy cake paper cases
- 12 bun, bun tin
- Wire cooling rack

Note

Before cooking you should always:

- Tie back long hair
- Put on an apron
- Wash your hands
- Have all your ingredients to hand
- Get out ALL the equipment you'll require