



## Mini Carrot Cakes

### Ingredients

150g margarine  
250g carrots  
200g sugar  
200g flour  
2 x 5ml cinnamon  
2 x 5ml baking powder  
2 large eggs  
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 spoons, fork.

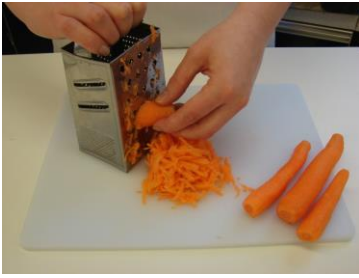


### Method

1. Preheat the oven to 200°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 mixing 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.

