



Mini Carrot Cakes

These little cakes taste delicious, are quick to make and are full of vegetable goodness!



**FEED
BACK**

Watch the how to make this dish
video at growtogive.co.uk

Allergen info

- * Gluten – flour (wheat)
Baking Powder (wheat)
- * Egg – egg
- * Sulphites – sultanas
- * Milk – butter

Equipment

Knife, chopping board, baking sheet, wooden spoon, scales, mixing bowl, measuring spoon, peeler and grater

Ingredients

- 125grams (g) carrots
- 100g sugar
- * 75g butter
- * 100g plain flour
- 1 teaspoon (tsp.) cinnamon
- * 1 tsp. baking powder
- * 1 large egg
- * 60g sultanas

Optional Extras

- You can also use courgettes in this recipe, grate them and squeeze out the water and add at stage 6.
- For a bigger treat you could ice the carrot cakes with a sweet topping

Method



Makes 6-8 cakes



1

Preheat oven to
180C/160C fan/ 350F
gas mark 4



2

Add the sugar and butter
into the bowl and blend together
with the back of a spoon until
its smooth and creamy



3

Break the egg into the bowl
and mix well to form a batter



4

Sieve in the flour,
baking powder and cinnamon
into the bowl



5

Add the raisins to the bowl



6

Peel and grate carrots
into the bowl and
stir everything together



7

On a baking sheet,
divide the mixture between
the cup cake cases



8

Bake in the oven for
15-20 minutes.
Cool on a wire rack

