

Carrot Cakes

Ingredients

75g margarine
125g carrots
100g sugar
1 egg
100g flour
5ml cinnamon (1 teaspoon)
5ml baking powder (1 teaspoon)
75g sultanas



Equipment

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



Method

1. Preheat the oven to 200°C or gas mark
5. **Remember to open the gas oven door!!**



2. Melt the margarine in the microwave.
Don't queue for this – you could be going on to stage 3!!



3. Top and tail, and then peel and grate the carrots. **Use a green chopping board!!**



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



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5. Sift in the flour, cinnamon and baking powder. **Be careful not to add too much baking powder!!**



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



7. Mix in the sultanas.



8. Divide the mixture equally between the muffin cases, using the two metal spoons. **Take care with presentation – it could affect your level!!**



9. Bake for 20 minutes. **Remember to check the clock when you put them in.**

