

### Carrot Cakes

- 50g / 2oz soft margarine (should have approx 80g fat per 100g – check the label)
- 50g / 2oz soft brown sugar
- 1 egg
- 100g / 4oz self raising flour
- ½ teaspoon bicarbonate of soda (available from school – free)
- ½ teaspoon mixed spice (available from school – free)
- 50g / 2oz finely grated carrot
- 1 tablespoon raisins or chopped nuts or coconut or chopped pineapple
- 3 tablespoons milk (available from school – 5p)



12 paper cases

CONTAINER

**Topping (Optional) Note:** Cakes will be too warm to ice at school, and this will need a small container to take it home in

- 50g / 2oz cream cheese (e.g. Philadelphia) NOT low fat variety
- 100g / 4oz icing sugar
- 25g / 1oz soft margarine
- few cherries or walnuts to decorate

#### **Method**

1. Heat oven Gas 5 / 190°C.
2. Place paper cases in a bun tin.
3. Cream marg and brown sugar together until pale and fluffy. Beat in the egg.
4. Sieve flour, mixed spice and bicarbonate of soda, fold into mixture.
5. Add carrot and fruit/nuts, fold in. Stir in the milk.
6. Divide between the paper cases. Bake until risen and firm to touch (approx. 10-15 mins)
7. Cool.

#### **Make the topping to take home**

8. Beat all ingredients together for the topping, and then spread onto cold cakes. Top with half a cherry or walnut.

Name