

# Carrot Cakes

## Method

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1. Preheat oven to 180°C
2. Place paper cases into muffin tray
3. **Peel** the carrots over a piece of blue roll. Discard the peelings
4. **Cut** each carrot into 2 manageable pieces  
*Use a brown chopping board and safety mat*
5. **Grate** the carrots until you have 125g  
*Use a brown chopping board and safety mat*  
*Use a small bowl to check weight*  
*Store the carrots on the chopping board for later*
6. **Weigh** out the caster sugar in the large mixing bowl
7. **Weigh** out the butter in a small mixing bowl
8. Put the butter into a small saucepan and melt  
*! Turn off heat as soon as butter has almost melted*
9. Pour the melted butter into the large mixing bowl with the caster sugar
10. **Mix** the sugar and butter together with a wooden spoon
11. Crack the egg into the measuring jug and **beat** with a fork
12. **Mix** the beaten egg into the butter/sugar
13. **Weigh** out the flour in a small mixing bowl
14. Add baking powder and cinnamon to the flour  
*! Use measuring spoons*
15. Add the flour to the large mixing bowl and **mix** until combined
16. **Weigh** out the sultanas in a small mixing bowl
17. Add the sultanas and grated carrots to the cake batter and **mix**  
*! Do not overmix the cake batter*
18. Evenly **portion** the mixture into the muffin cases  
*Generously fill each case, but not quite to the very top*
19. **Bake** for 11-15 minutes until golden-brown and well risen **[A]**  
*If unsure, use a sharp knife to test for readiness*

## Ingredients

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- 125g carrots (after grating)
- 100g self-raising flour
- 100g caster sugar
- 75g butter
- 60g sultanas (optional)
- 1 egg
- 6 x muffin cases
- 1 tsp cinnamon (school)
- 1 tsp baking powder (school)
- Container

## Equipment

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- Blue tray
- Safety mat
- Vegetable knife
- Fork
- Vegetable peeler
- Wooden spoon
- Measuring spoons
- Dessert spoons x2
  
- Large mixing bowl
- Small mixing bowl
- Measuring jug
- Small saucepan
- Muffin tray
- Grater
- Brown chopping board

## Key Moments



**[A]** Well risen golden-brown carrot cakes