Mini Carrot Cakes

Makes: 12 Cupcakes

Prep: 25min › Cook: 25min › Extra time: 15min cooling › Ready in: 1hr5min

Preheat oven to 180 (gas mark 4).

What you will need

12 cake cases
150g self-raising flour
1 teaspoon baking powder
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
125g softened butter
125g brown sugar
75g grated carrot

2 eggs
100g full fat or low fat cream cheese
2 tbsp icing sugar
a few drops lemon flavouring or lemon rind
Decoration of your choice - chopped nuts, lemon rind or sprinkles

How to make

1 Put 12 cup cake cases into a bun tin.

2 Sieve the flour, baking powder, cinnamon and nutmeg into a large bowl.

3 Add the butter, brown sugar, carrot and eggs. Beat together with a wooden spoon until well mixed.

4 Divide the mixture between the cases and bake for 20-25 minutes until they spring back when pressed.

5 Transfer cakes to a wire cooling rack leave until cold.
Add icing if you like.

6 Mix the cream cheese with the icing sugar in a bowl then spread on the cakes and decorate with the topping of your choice. I then put these in the fridge for about 20 mins just for the icing to set.

Willow + Wild BOX
Nature inspired fun & learning