



# Carrot Cup Cakes



*Just the kind of treat the Easter bunny might like!*

## Ingredients

175g light muscavado sugar  
100g wholemeal self-raising flour  
100g self-raising flour  
1 tsp bicarbonate of soda  
2 tsp mixed spice  
zest 1 orange  
2 eggs  
150ml sunflower oil  
200g carrots, grated  
For the icing  
100g butter, softened  
300g soft cheese  
100g icing sugar, sifted  
1 tsp vanilla extract

## Method

1. Heat oven to 180C/160C fan/gas 4
2. Line a 12-hole muffin tin with cases.
3. In a large mixing bowl, mix the sugar, flours, bicarbonate of soda, mixed spice and orange zest.
4. Whisk together the eggs and oil
5. Stir into the dry ingredients with the grated carrot.
6. Divide the mixture between cases and bake for 20-22 mins until a skewer poked in comes out clean.
7. Cool on a wire rack before icing.
8. For the icing and beat the butter until really soft, then beat in the soft cheese, icing sugar and vanilla.
9. Use a palette or cutlery knife to swirl the icing on top of the cakes,
10. Decorate- be creative! Here some ideas to inspire you!

