

Carrot cupcakes - Lesson 1

For the icing

25g butter

25g icing sugar

125g FULL-FAT cream cheese

1 tsp vanilla essence

Notes

- **Don't forget your apron!**
- **Please bring a small plastic container to keep icing in.**
- **Check allergies of consumer before serving.**

Method

- 1) Peel carrot.
- 2) Cut off one end of the carrot.
- 3) Grate the carrot and transfer to plastic food bag with your name on ready for next lesson.
- 4) Place the butter in a mixing bowl and mix well until creamed.
- 5) Add the cream cheese, icing sugar and vanilla essence, beat until well combined.
- 6) Transfer icing to a plastic container. Label with your name and store in the fridge with grated carrot until next lesson.

Carrot cupcakes - Lesson 2

Ingredients

100-150g carrot

125ml sunflower oil

2 eggs

115g light brown sugar

150g self-raising flour

1tsp baking powder

1 tsp mixed spice

1 tsp ginger

12 cupcake cases (large, not small fairy cake cases)

Notes

- **Don't forget your apron!**
- **Please bring a plastic container to take them home in.**
- **Check allergies of consumer before serving.**

Method

1. Preheat the oven to 180°C
2. Line cupcake tray with paper cases.
3. In a large bowl mixed together the flour, sugar, baking powder and spices.
4. Stir in the carrot to coat in the dry mixture.
5. In a measuring jug crack the eggs. Add the oil and beat well with a fork.
6. Add the oil/egg mixture to the bowl of dry ingredients and mix until combined.
7. Spoon mixture into the cupcake cases. Wipe up any drips or spills.
8. Bake for 15-20 minutes, or until risen and golden brown.
9. Remove from tin and allow to cool before topping with cream cheese icing.

