

Suitable for freezer	Yes in an airtight container
Serves	12
Prep Time	10 mins
Cooking Time	16-18 mins Gas 4 / 180°C / Fan 165°C / 350°F

CINNAMON & CARROT CUPCAKES

Ingredients:

120g Caster sugar
 140g Butter (margarine)
 2 eggs
 140g all purpose/plain flour
 1/2 teaspoon baking powder
 1 Tablespoon milk
 6 1/2 teaspoon ground cinnamon
 6 Tablespoons grated carrot plus a little extra for decorating

Method:

1. Beat the butter until soft and creamy, add the sugar and cream together.
2. Beat in the eggs and milk before adding all the dry ingredients.
3. Stir in the grated carrot and spoon the cake mixture into cupcake cases.
4. Decorate the cupcake with a pinch of grated carrot.
5. Bake in a preheated oven for 16-18 minutes at 180°C/Fan 165°C/350°F/Gas mark 4
6. Once cooked, remove from oven and allow to cool in the tin for 5 minutes before fully cooling on a wired rack, unless you can't wait that long to eat them!

