

Mini Carrot Cakes

Ingredients:

3 Cups of Self raising Flour
2 teaspoons Mixed spice
2 teaspoons of Bi-Carbonate Soda
3/4 cup of Sultanas
1 cup of brown sugar
2 cups of grated carrot
½ cup of Olive oil
4 Eggs (whisked) or 5 khps eggs
1 x 200 g greek yoghurt (if no yoghurt use milk)

Method:

1. Pre-Heat oven to 180 degrees Celsius.
2. Spray muffin tin with cooking spray.
3. Sift flour, mixed spice and bicarbonate of soda into a bowl.
4. Stir in sultanas, sugar and carrot.
5. Make a well in the centre.
6. Whisk together the oil, egg and yoghurt in a jug. Pour into the flour mixture and stir to combine.
7. Spoon mixture among cases. Bake in oven for 25 mins

Cream Cheese Frosting:

Using an electric beater, beat cream cheese and icing sugar until smooth. Add orange rind and juice stir to combine.
Spread cakes with cream cheese frosting.