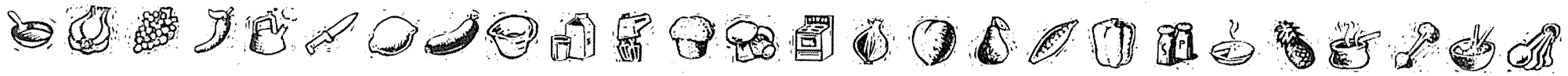


Carrot Cup Cakes

Equipment

Measuring spoons & cups

Cutting board and knife

Mixing bowl

Fry pan

Spatula

Ingredients

1 cup self raising flour

¾ cup brown sugar

½ cup dessicated coconut

½ tsp ground cinnamon

¼ tsp ground nutmeg

⅔ cup olive oil

2 eggs

2 cups carrot

What to do

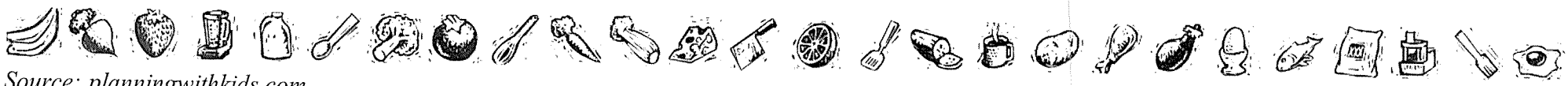
Preheat oven to 180°C.

Task 1 : Combine dry the ingredients
Sift flour into a bowl. Add sugar and spices and mix. With a wooden spoon, stir in carrot and coconut.

Task 2 : Combine wet ingredients
Lightly beat in a medium bowl, pour in oil, then whisk for 1-2 minutes.

Task 3 : ombine and bake
Add to the flour mix and just mix to combine, don't stir the mixture too much as it will toughen the cup cakes.
Scoop into prpepared cupcake tin and bake for 15-20 min.
Cool cup cakes in tin for 5 minutes before turning out.

Note
Extra delicious with Honey Yogurt Frosting
1 cup greek yogurt
2 tbsp local honey
1/2 tsp vanilla extract
Combine ingredients in a mixing bowl and beat until fluffy.
Spoon on cooled cup cakes.



Source: planningwithkids.com