



# Carrot Cakes with Cream Cheese Frosting

**Recipe source:** Women's Weekly- The Edible Garden

**Serves:** 6 muffins

**Fresh from the garden:** Carrots, egg

<b>Equipment:</b>	<b>Ingredients:</b>
Electric mixer Muffin tin Small bowl Large bowl	1/3 cup vegetable oil 1/3 cup caster sugar 1 egg 249 grams carrots, grated 1/4 cup finely chopped walnuts 110 grams self-raising flour 1/4 teaspoon Bi-Carb soda 1/2 teaspoon mixed spice  <u>Cream Cheese Frosting</u> 20 grams butter, softened 60 grams cream cheese, softened 3/4 cups icing sugar

## What to do:

1. Preheat oven to 180°C. Grease 6 holes of a muffin tin.
2. Beat oil, sugar and egg in small bowl with electric mixer until thick and pale. Transfer mixture to large bowl; stir in carrot, nuts and sifted dry ingredients. Spoon mixture into muffin tin; bake for 20 minutes. Stand cakes in pan for 5 minutes before turning onto wire rack.
3. Make cream cheese frosting. Beat Butter and cream cheese in small bowl with electric mixer until light and fluffy. Gradually beat in sifted icing sugar.
4. Spread cold cakes with cream cheese frosting. Serve topped with halved walnuts.