

Mini carrot cakes

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Serves: 24

Preparation time: 15 minutes

Cook time: 12 minutes

Ingredients

- $\frac{3}{4}$ cup wholemeal SR flour, sifted, add bran left in sifter to bowl
- $1\frac{1}{4}$ cup SR flour, sifted
- 1 tsp ground cinnamon
- $\frac{1}{2}$ cup brown sugar, firmly packed
- 2 carrots, leave skin on, grated
- 2 tbsp sultanas
- $\frac{1}{2}$ cup roasted walnuts, crumbled
- 3 eggs
- $\frac{1}{4}$ cup extra virgin olive oil
- $\frac{3}{4}$ cup reduced fat milk
- 2 tsp vanilla extract

Method

1. Preheat oven to 180°C.
2. In a large bowl combine flours, sugar, carrots and sultanas.
3. In a small bowl combine eggs, oil, milk and vanilla. Add to dry ingredients, stir so just combined.
4. Grease a 24-hole mini muffin tray, divide mixture evenly into prepared tray. Sprinkle walnuts on top of muffins.
5. Bake for 12 minutes or until cooked through. Remove muffins from tray and cool on a wire cooling rack.

