Carrot cakes

**Ingredients**

For 6 cupcakes

65g tinned crushed pineapple, mixed with its juice

50ml veg oil

1 medium egg

70g brown sugar

10g sultanas, pre-soaked in a few drops of orange juice

A few drops of vanilla essence

Zest of half an orange

90g finely grated carrot (from 1 large, peeled carrot)

1 tsp mixed spice

Half tsp ground ginger

Half tsp cinnamon

Half tsp bicarbonate of soda mixed with a few drops orange juice

80g self-raising flour

**For the frosting**

45g unsalted butter, softened (out of the fridge a few hours in advance)

45g full fat cream cheese

45g icing sugar

Juice of a quarter of a lime

**Method**

1. Weigh the crushed pineapple into your bowl
2. Weigh in the veg oil (weigh into a separate jug first in case you overpour)
3. Crack in the egg and whisk in, using your fork
4. Weigh in the brown sugar and stir in
5. Add the soaked sultanas
6. Add about 8 drops vanilla essence
7. Zest half an orange and add in
8. Peel and finely grate the carrot and add in
9. Add the mixed spice, ginger and cinnamon and stir in
10. Add half a tsp bicarbonate of soda mixed with a few drops of orange juice
11. Add the flour, and gently mix in with a spatula or large spoon, taking care not to over-mix
12. Check you have added in everything on the list!
13. Place 6 muffin cases into your muffin tin and lightly grease with a little vegetable oil to stop the mixture sticking to the paper
14. Carefully transfer the mixture evenly into the muffin cases, scraping the bowl out with your spatula so you don’t waste any mixture!
15. Cook your muffins at 175C for 20-22 mins
16. For the frosting, whisk the softened butter, cream cheese and icing sugar with a fork until light and fluffy
17. Add a few drops of lime juice
18. When the muffins are baked and cool, top them with the frosting. Well done!