

# Carrot & Cinnamon Muffins

## Ingredients

150g carrot  
50g sultanas  
100g granulated sugar  
1 tsp ground cinnamon  
100ml milk  
1 egg  
1 tsp baking powder  
50ml sunflower oil  
125g self-raising flour  
6 muffin cases



## Equipment

Mixing bowl  
Sieve  
Mixing spoon  
Teaspoon  
Tablespoon  
Measuring jug  
Grater  
Fork  
Muffin tin  
Cooling rack



Pre-heat oven 190C or Gas 5



Sieve flour, baking powder, cinnamon into a mixing bowl. Add sugar



Grate the carrot



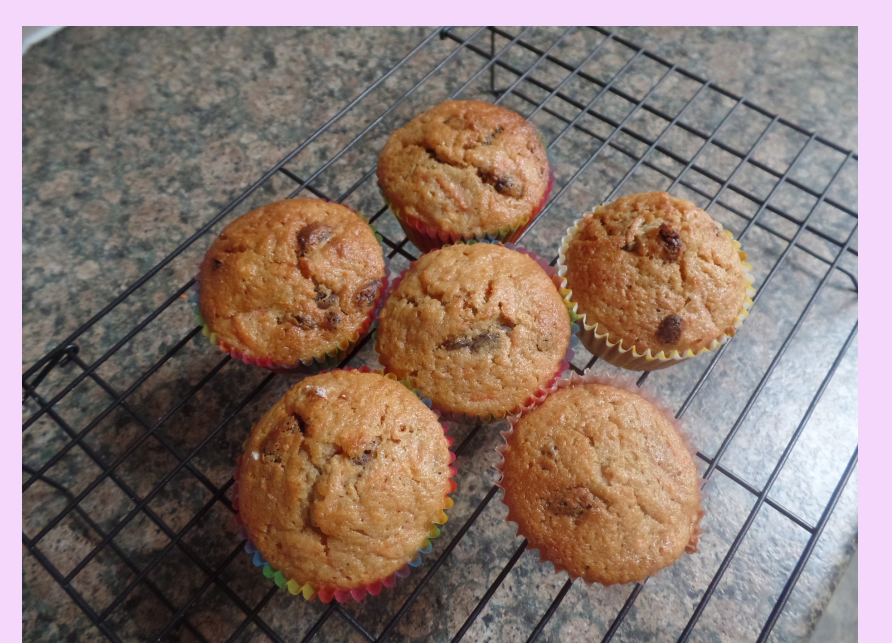
Add carrot and sultanas to the bowl and mix  
Beat egg into milk and oil, add to the bowl



Mix together



Divide mixture equally between muffin cases



Bake for 20 minutes, until risen, golden brown cool on a rack