



Frosted carrot squares

Ingredients

200g carrots, peeled
175g soft brown sugar
200g self-raising flour
1 tsp bicarbonate of soda
2 tsp cinnamon
zest 1 orange
2 eggs
150ml sunflower oil

For the icing
50g softened butter
75g icing sugar
200g soft cheese
sprinkles (optional)

Method

Line an 18cm square tin with baking parchment. Ask your grown-up helper to turn the oven on to 180C/160C fan/gas 4. Grate the carrots on the fine side of the grater, then tip them into a large bowl.

Sift the sugar, flour, bicarb and cinnamon on top of the carrot, then add the orange zest and mix everything around a bit.

Break the eggs into a bowl (scoop out any bits of shell), then add them to the bowl along with the oil. Mix everything together well.

Scoop the cake mix into your tin and level the top. Ask a grown-up to put it in the oven for 30 minutes or until the cake is cooked. Cool.

To make the icing, mix the butter and icing sugar together, then stir in the soft cheese until smooth.

When the cake is cool, spread the top with the icing and cut into squares. Decorate with sprinkles, if you like.

