# Cupcakes

## Ingredients

**Serves 12**

- 50g self raising flour
- 50g self raising wholemeal flour
- 75g margarine
- 100g caster sugar
- 2 eggs

Plus one of the following options:

1. 75g carrot, 50g dried apricots and 1 x 5ml spoon cinnamon
2. 20g cocoa powder and 1 small pear
3. 1 banana and 30g walnut pieces

## Equipment

## Method

1. Preheat the oven to 200°C or gas mark 6.
2. Place the cake cases in the cake tin.
3. Prepare the additional ingredients:
   - peel and grate the carrot and chop the apricots, or;
   - core the pear and chop into small pieces, or;
   - peel and slice the banana.
4. Place the flours, margarine, sugar and eggs into the mixing bowl. Also add the cocoa at this stage, if you are using it.
5. Mix everything together until light and creamy.
6. Stir in the additional ingredients.
7. Spoon the mixture evenly into the 12 cases in the cake tin.
8. Bake for 10–12 minutes or until cakes spring back when lightly touched.
9. Cool on the cooling rack until cold.

### Top tips

* When cold, store in an airtight container.

### Skills

- Grating ✓
- Using the oven ✓
- Sieving ✓
- Measuring ✓

**TAKE CARE!**

Make sure you've got an adult to help you use the oven safely.