

## Unicorn Fruit Flake Carrot Cakes

Makes 12 muffin sized cupcakes

100g light brown sugar  
175g self-raising flour  
½ tsp ground ginger  
½ tsp ground cinnamon  
1 tsp bicarbonate of soda  
4 individual packets Fruit Bowl Unicorn Flakes  
2 eggs  
150ml fresh orange juice  
150ml sunflower oil  
1 tsp vanilla extract  
150g grated carrot



1. Preheat the oven to 160°C (fan) and line a 12 muffin tin with cases.
2. Put the light brown sugar, self-raising flour, ginger, cinnamon and bicarbonate in a bowl and mix together with a wooden spoon to combine.
3. Add in 3 bags of Unicorn Fruit Flakes and mix, keep one bag back for decorating.
4. Add in 2 eggs, orange juice, oil and vanilla and mix everything together until there are no lumps.
5. Fold in the grated carrot, then divide evenly into the lined cupcake tin.
6. Bake for 20-25 minutes until risen, golden and springy to touch.
7. Allow to cool.

## Cream Cheese Icing for Unicorn Carrot Cakes

250g icing sugar  
30g soft unsalted butter  
60g cream cheese

1. Sieve the icing sugar into a bowl then add the butter and cream cheese.
2. Mix together with an electric hand whisk until smooth and fluffy.
3. Ice the cooled cupcakes and decorate with more Unicorn Fruit Flakes.