Carrot Muffins

Ingredients:
- 3 eggs
- 2 carrots, grated
- 1 ½ cups Self Raising Flour
- 1 ½ cups flour
- 1 ½ cups brown sugar
- 1 cup oil

Equipment:
- Electric Hand Mixer
- 2 Muffin Tins
- 2 Dessertspoons
- Oil Spray
- 4 Serving Platters
- Spatula & Wooden spoons
- Patty Cases
- Sifter
- Large Mixing Bowl

Method:
1. Preheat oven to 180°C.
2. Place patty cases in tin and spray.
3. Mix eggs, sugar and oil in mixing bowl.
4. Stir in grated carrot, sift flour into bowl and mix with wooden spoon.
5. Spoon into muffin tins with dessertspoon and cook for 20 mins.
6. Place on platters.