**Carrot, Honey and Sultana Squares**

*Makes 15*

**Equipment**

Pastry brush

Small roasting tin

Scissors

Greaseproof paper

Kitchen scales, measuring spoons and jugs

Vegetable peeler

Grater

Chopping board

Large and medium mixing bowls

Fork or balloon whisk

Dessertspoon

Round-bladed knife

Wire rack

Lemon squeezer

Large sharp knife

**Ingredients**

Oil, for greasing

3 carrots, 200g (7oz) in total before peeling

150ml (1/4 pint) sunflower oil

3 eggs

50g (2oz) light muscovado sugar

200g (7oz) wholemeal self-raising flour

2 teaspoons baking powder

100g (3 ½ oz) sultanas

*To Finish*

½ Orange

100g (3 ½ oz) butter, at room temperature

200g (7oz) icing sugar)

Large and small candy-coated coated chocolate sweets, to decorate

**What To Do**

1. Set the oven to 180 degrees C / 350 degrees F / Gas Mark 4.
Brush the tin with a little oil, line the base with a rectangle of greaseproof paper and brush this lightly with a little extra oil.
Peel then grate the carrots on to the board.
2. Put the oil, eggs, honey and sugar in the large mixing bowl and mix together using the fork or whisk.
Add the flour and baking powder and mix well, then stir in the grated carrots and the sultanas with metal spoon.
Pour the cake mixture into the lined tin and smooth flat.
3. Bake the cake 20-25 minutes until it is well risen and golden brown, and the top springs back when lightly pressed.
Leave the cake to cool in the tin for 10 minutes, then loosen the sides with the round-bladed knife and turn out on to the wire rack. Remove the lining paper and leave to cook completely.
4. To make the frosting, finely grate the orange and squeeze the juice.
Put the butter in the medium mixing bowl, add the orange rind then gradually mix in the icing sugar and some of the orange juice to make a soft spreadable icing.
Spread the icing over the top of the cake with the round-bladed knife then cut the cake into 15 pieces. Decorate with the sweets. The squares can be stored in an airtight tin for up to 2 days.