

# Sugared Carrots to Decorate Carrots Cakes

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*This is a simple way to make candied carrots that are just perfect for decorating carrot cakes.*

## Ingredients:

300g baby carrots  
70g caster sugar  
50g butter  
Pinch of salt

## Directions:

1. Put the carrots into a saucepan of cold water, with just enough water to cover the carrots.
2. Add the sugar, butter and salt into the saucepan.
3. Heat the pan to a high heat so that the water comes to a rolling boil. Boil them for five to six minutes.
4. Once cooked, a glaze will form in the bottom of the pan. Stir the carrots in the glaze.
5. Sprinkle a plate with some more caster sugar and tip the carrots into the sugar. Roll them in the sugar and then leave them to cool.
6. Keep them stored in the fridge for up to three days.

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