



Funny Face Upside Down Carrot-Oat Cakes

 **SERVINGS**

12

 **COOKING TIME**

15 min

Get silly in the kitchen with Funny Face Upside Down Carrot-Oat Cakes. Dress up the traditional carrot cake flavors with fun faces using pineapple, raisins, cranberries, and carrot shreds. Not only are the individual cakes cute to look at and yummy to eat, but the kids will have so much fun helping in the kitchen putting together the funny faces.

Ingredients

Cakes

- 1 ¼ cups all-purpose flour
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- ¾ cup packed brown sugar
- 2 tsp baking powder
- 2 tsp ground cinnamon
- 1 tsp baking soda
- ¼ tsp salt
- ½ cup lowfat milk
- ⅓ cup (5 ? tbsp) butter, melted
- ½ cup packaged shredded carrots, chopped
- ⅓ cup crushed pineapple, well drained
- ⅓ cup raisins or dried cranberries

Topping

- 2 tbsp packed brown sugar
- 1 tbsp melted butter
- ⅓ cup crushed pineapple, well drained

Cooking Instructions

1. Heat oven to 400°F.
2. Spray 12 medium muffin pan cups with nonstick cooking spray.
3. For topping, combine brown sugar and melted butter in small bowl; divide evenly between cups.
4. Use the pineapple to make hair, raisins or cranberries to make eyes and a nose, and carrot shreds to make smiles or whiskers; set aside.
5. For cakes, combine flour, oats, sugar, baking powder, cinnamon, baking soda and salt in large bowl; mix well.
6. In second bowl, combine egg, milk and melted butter; mix well.
7. Add to dry ingredients; mix just until moistened.
8. Gently stir in carrots, pineapple and raisins.
9. Divide batter evenly between muffin cups.
10. Bake 15 to 18 minutes or until golden brown.
11. Let cakes cool in pan on wire rack 5 minutes.
12. Loosen edges with a thin metal spatula; invert cakes onto cooling rack face side up.
13. Serve warm or at room temperature.
14. Store leftover cakes tightly wrapped at room temperature.