



Just Recipes.

Carrot Cupcakes with Citrus Cream Cheese Icing

A moist, sweet and richly spiced cupcakes that will quickly become first on your tastiest-cakes list.

Ingredients

Makes 18

For the cake:

½ lb [225 g]	carrots, peeled and finely grated
¼ cup [60 ml]	crushed pineapple, drained of excess juice
2	large eggs
¾ cup [180 ml]	sugar
1/3 cup [80 ml]	brown sugar
½ cup [250 ml]	oil
1 tsp [5 ml]	vanilla extract
½	orange, zest only
1 cup + 2 tbsp [280 ml]	all-purpose flour
¾ tsp [7.5 ml]	baking powder
½ tsp [2.5 ml]	baking soda
¼ tsp [1.25 ml]	salt
½ tsp [2.5 ml]	ground cinnamon
¼ tsp [1.25 ml]	ground ginger
Pinch	ground nutmeg
Pinch	ground cloves
½ cup [125 ml]	walnuts, lightly toasted and chopped
½ cup [125 ml]	raisins (or dried cranberries)

For the cream cheese frosting:

6 oz [170 g]	cream cheese, softened
3 oz [85 g]	unsalted butter, softened
1½ cups [375 ml]	confectioners' sugar
Pinch	salt
½ tsp [2.5 ml]	vanilla extract
½ tsp [2.5 ml]	lemon zest
½ tsp [2.5 ml]	orange zest

Method

Preheat oven to 350°F [175°C]. Prepare muffin tins with papers.

To mix the carrot cake: Before measuring the pineapple, press it through a strainer to get rid of the excess juice. In a large bowl, whisk together the eggs, sugar, brown sugar, oil, vanilla extract, and orange zest. In a separate bowl, mix together the flour, baking powder, baking soda, salt, and spices with a whisk. Add the dry ingredients to the egg mixture. Add the finely chopped carrots, pineapple, walnuts, and raisins.

Fill the muffin cups about 2/3 full. Bake for about 25 to 30 minutes or until a tester comes out clean. Allow the cupcakes to cool on a rack.



Recipe Credit: Adapted from Zoë François, Zoë Bakes

Photo Credit: Marie Asselin

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Tender Carrot Cupcakes with Citrus Cream Cheese Icing, continued

To make the cream cheese frosting: Cream together the cream cheese and butter in a stand mixer, fitted with the paddle attachment, on medium speed (or use a hand mixer). Turn down the speed and add the sugar. Once the sugar is incorporated, add the salt, vanilla and zest.

Use a pastry bag or an icing spatula to decorate the cupcakes with the frosting. Decorate with thinly sliced carrots.

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