

CARROT CAKE CUPCAKES



INGREDIENTS

CUPCAKES

- 280g all-purpose flour
- 1 tsp. kosher salt
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1/4 tsp. grated nutmeg
- 250g butter, softened
- 170g granulated sugar
- 50g packed brown sugar
- 2 large eggs
- 1 1/2 tsp. pure vanilla extract
- 1/2 cup milk
- 1 cup grated carrots (about 2 medium)
- 50g toasted pecans, roughly chopped

FROSTING

- 230g cream cheese
- 115g butter, softened
- 520g powdered sugar
- 1 tsp. pure vanilla extract
- 1/2 tsp. cinnamon
- 1/4 tsp. kosher salt

DIRECTIONS

- 1. Make cupcakes:** Preheat oven to 180° and line cupcake tins with liners. In a large bowl, whisk together flour, salt, baking soda, cinnamon, and nutmeg.
- 2. In another large bowl using a hand mixer, beat together butter and sugars until light and fluffy. Add eggs, one at a time, beating well after each addition, then add vanilla.**
- 3. Add dry ingredients and mix until just combined. Add milk and mix until combined, then fold in carrots and pecans.**
- 4. Fill liners 3/4 full with batter and bake for 20mins until a toothpick inserted in middle comes out clean. Let cool.**
- 5. Meanwhile, make frosting:** In a large bowl, beat cream cheese and butter until no lumps remain. Add powdered sugar and beat until smooth, then add vanilla, cinnamon, and salt.
- 6. Transfer frosting to a piping bag fitted with a large round tip and frost cupcakes. Top with toasted pecans.**

PREP TIME: 25MINS

TOTAL TIME: 1HOUR 45MINS