

# CARROT CUPCAKES

*Top with mini candy carrots, crushed nuts, or a pinch of cinnamon.*

## INGREDIENTS:

- 2 eggs
- 1 cup white sugar
- ½ cup brown sugar
- ½ cup vegetable oil
- 2 cups shredded carrots
- 1 ½ cups flour
- 1 tsp baking soda
- 1 tsp salt

## FROSTING:

- 8 oz cream cheese
- ½ cup butter
- ½ tsp Lemon or Vanilla extract
- 4 cups powdered sugar



## FROSTING INSTRUCTIONS:

**Preheat: 350°**

1. In a bowl, beat 8 oz cream cheese, ½ cup butter, and ½ tsp extract until smooth.
2. Gradually add in powdered sugar, beating until light and fluffy.  
Add more powdered sugar if you want a thicker or pipe-able consistency.

## CUPCAKE INSTRUCTIONS:

1. **Preheat the oven to 350°F.** Line a muffin pan with cupcake liners or lightly grease.
2. In a mixing bowl, beat 2 eggs, 1 cup white sugar, and ½ cup brown sugar until creamy.
3. Add in ½ cup vegetable oil and stir in the 2 cups of shredded carrots.
4. Mix in 1 ½ cups of flour, 1 tsp baking soda, and 1 tsp salt until evenly moist.  
Do not overmix—just enough to bring the batter together.
5. Using a 1 tbsp cookie scoop, fill each prepared muffin cup about ¾ of the way.
6. Bake for 25 minutes, or until a toothpick inserted comes out clean.  
**Allow the cupcakes to cool completely on a wire rack.**
7. Spread or pipe the frosting onto completely cooled cupcakes.

## STYLE IT UP:

*Use a piping bag with a star tip for bakery-level swirl action!  
Bake in themed liners (pastel for Easter, floral for spring!)*