



Carrot Cake Cupcake

Makes 12 cupcakes

Prep Time: About 15 minutes

Cook Time: 20-25 minutes

Ingredients

1 1/4 cups all-purpose flour
1 tsp baking powder
1/2 tsp salt
1/2 tsp ground cinnamon
1 1/2 cups finely grated carrots (about 3 carrots)
1 cup sugar

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3/4 cup vegetable oil
2 large eggs; at room temperature
1/4 cup buttermilk
1/2 tsp vanilla extract

Cream Cheese Frosting

12 oz cream Cheese; room temp.
6 tbsp unsalted butter; room temp.
1/2 tsp vanilla extract
1 cup confectioners sugar

Directions

- Preheat oven to 350°F.
- In a bowl, whisk together the flour, baking powder, baking soda, salt and cinnamon.
- In another bowl, whisk together the grated carrots, sugar, oil, eggs, buttermilk, and vanilla to combine. Using a rubber spatula, fold the flour mixture into the carrot mixture until completely combined.
- Divide the batter evenly among the cupcake cups, filling each about two-thirds full.
- Bake for about 20-25 minutes until golden brown. Insert a toothpick in the center of the cupcake at 20 minutes and if it comes out clean, they are ready.
- Let cupcakes cool on a wire rack for about 5 minutes.

Cream Cheese Frosting:

- In a bowl, with an electrical mixer on medium-high speed, beat the cream cheese, butter, and vanilla together until light and fluffy. About 2 minutes.
- Gradually beat in the sugar and mix until thoroughly combined; scrape down the sides of the bowl as needed. If the consistency is too soft, refrigerate until frosting is spreadable, about 15 minutes.



Scan this QR code to watch a video of how to make it.

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Dessert