

# Carrot Cupcakes

When the Easter holiday screams bunnies and carrots—make Carrot Cupcakes! The extreme flavor and moisture of these delicious cupcakes are locked in by their smooth, rich cream cheese frosting.

Prep: 30 min. • Bake: 20-25 min. + cooling • Serves: 12

**1 c. flour**  
**1 tsp. cinnamon**  
**½ tsp. baking soda**  
**¼ tsp. salt**  
**¾ c. granulated white sugar**  
**½ c. oil**  
**1 eggs**  
**1 tsp. vanilla extract**  
**1½ c. carrots, shredded**  
**¼ c. walnuts, very finely chopped**  
**Additional shredded carrots and chopped walnuts (optional)**

Preheat oven to 325°. Line a cupcake pan with 10 muffin cups. In a small mixing bowl, stir together flour, cinnamon, baking soda, and salt; set aside. In a large mixing bowl, beat sugar, oil, eggs, and vanilla extract with an electric mixer on low speed until blended. Beat for 30 seconds, gradually adding dry ingredient mixture. Stir in carrots and walnuts. Fill cups 2/3 full. Bake for 20-25 min. or until toothpick comes out clean. Remove from oven; let cool in pan 2-3 min. Remove to wire rack to cool completely. Frost. Garnish with carrots and nuts if desired. Store covered in refrigerator.



Want to half the work? Pour into a greased 8x8 glass baking dish and bake at 350° for 25-30 min.

## Frosting

**4 oz. + ½ T. cream cheese, softened**  
**2 T. butter, softened**  
**½ tsp. milk**  
**¾ tsp. vanilla extract**  
**2 c. powdered sugar**

In a medium mixing bowl, beat cream cheese and butter with an electric mixer on medium speed. Add vanilla; beat until combined. Gradually beat in sugar ½ c. at a time. Add milk; beat at high speed for 30 sec.

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