

COOL CARROT CAKES



Cupcake Ingredients

- 1 Cup all-purpose flour
- 1 Cup granulated sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 2 eggs
- 1/2 cup vegetable oil
- 2 cups grated carrot
- 1/2 cup raisins



Frosting Ingredients

- 1/2 package cream cheese softened (4 oz)
- 2 Tbsp unsalted butter at room temperature
- 1 tsp vanilla extract
- 2 cups confectioners sugar

Cupcake Instructions

- Heat oven to 375°F.
- In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and cinnamon.
- Add eggs and oil and mix just until blended.
- Add in grated carrots and raisins
- Fill paper baking cups half full in a cupcake pan
- Bake for 12-14 minutes or until a toothpick comes out clean
- Make icing by beating together butter, cream cheese confectioners sugar and vanilla
- In a small bowl take about 1-2 Tablespoons of icing and dye orange with food dye (red and yellow if you do not have orange). Repeat with green in a separate bowl.
- Add colored icing to small ziplock bags and set aside.
- Fill a small pastry bag with remaining icing, snip off end and ice cooled cakes
- Snip a small corner off each ziplock bag. To make carrots, squeeze and with a gentle motion, pull towards you while reducing pressure. Practice on a paper plate first!
- Top each carrot with green icing using similar motion but in the opposite direction.
- **Makes 12-15 carrot cakes...YUM!**