

MINI CARROT CUPCAKES



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Perfect with or without creamy frosting, these little cupcakes are the perfect springtime treat! If you don't add frosting, do they become muffins? Either way, they're delicious!

Ingredients

For the cupcakes:

- 2 large eggs
- $\frac{3}{4}$ cup (180 mL) sugar
- $\frac{1}{2}$ cup (125 mL) canola oil
- $\frac{1}{2}$ tsp (2.5 mL) vanilla extract
- $\frac{1}{4}$ cup (60 mL) buttermilk
- 1 $\frac{1}{2}$ cups (375 mL) grated carrots (about 2 large carrots)
- 1 $\frac{1}{2}$ cups (375 mL) all-purpose flour
- 1 tsp (5 mL) baking powder
- $\frac{1}{2}$ tsp (2.5 mL) baking soda
- 1 tsp (5 mL) ground cinnamon
- $\frac{1}{2}$ tsp (2.5 mL) salt

For the cream cheese frosting:

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- ½ cup (125 mL) cream cheese
- ¼ cup (60 mL) butter
- 2 cups + (500 mL) icing sugar
- 1 tsp (5 mL) vanilla extract

Preparation

1. Preheat oven to 350°F (180°C).
2. Grease mini muffin pans (enough to make 36) or use mini paper liners; set aside.
3. In a large bowl and using a whisk, beat eggs, sugar, oil, vanilla extract, and buttermilk together until well combined.
4. In a separate bowl, whisk the flour, baking powder, baking soda, ground cinnamon, and salt.
5. Slowly add about 1 cup of the flour mixture to the sugar mixture; mix until well combined.
6. Add the grated carrots to the remaining flour mixture; toss to combine. Stir into batter until combined.
7. Divide the batter among the greased or paper-lined muffin pans (about 1 tbsp of batter for each cup).
8. Bake until a toothpick inserted into the centre of the cupcakes comes out clean, about 10 to 12 minutes.
9. Transfer cupcakes to a wire rack to cool completely before frosting.

To make the frosting:

1. In a medium bowl, beat the cream cheese, butter, icing sugar, and vanilla extract together using a hand-held mixer until smooth and creamy.
2. Frost the cupcakes, serve, and enjoy!

Note: The cupcakes will keep for up to three days in an airtight container on the counter, or up to five days in the refrigerator.

Yield: 36 mini cupcakes