## 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
- 3/4 cup ( 180 mL ) sugar
- $1 / 2$ cup ( 125 mL ) canola oil
- $1 / 2 \mathrm{tsp}(2.5 \mathrm{~mL})$ vanilla extract
- $1 / 4$ cup ( 60 mL ) buttermilk
- $11 / 2$ cups ( 375 mL ) grated carrots (about 2 large carrots)
- $11 / 2$ cups ( 375 mL ) all-purpose flour
- $1 \mathrm{tsp}(5 \mathrm{~mL})$ baking powder
- $1 / 2 \mathrm{tsp}(2.5 \mathrm{~mL})$ baking soda
- 1 tsp ( 5 mL ) ground cinnamon
- $1 / 2 \mathrm{tsp}(2.5 \mathrm{~mL})$ salt

For the cream cheese frosting:

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- $1 / 2$ cup ( 125 mL ) cream cheese
- $1 / 4$ cup ( 60 mL ) butter
- 2 cups + ( 500 mL ) icing sugar
- 1 tsp ( 5 mL ) vanilla extract


## Preparation

1. Preheat oven to $350^{\circ} \mathrm{F}\left(180^{\circ} \mathrm{C}\right)$.
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

