

# Carrot Cake Cupcakes

Adapted from [The Pioneer Woman](#)

## Ingredients:

### FOR CAKE:

- 2 cups Caster or Superfine Sugar
- 1 cup Vegetable Oil
- 4 whole Eggs
- 2 & 2 Tablespoons cups Cake Flour
- ½ teaspoons Salt
- 1 teaspoon Baking Soda
- 1 teaspoon Baking Powder
- 1 teaspoon Ground Cinnamon
- 2 cups Grated Carrots
- ¾ cup Chopped Walnuts (optional)
- ½ cup Raisins (optional)

### For Icing

- 1 stick Regular Butter, Softened
- 1 package (8 Oz) Cream Cheese
- 1 pound Powdered Sugar
- 2 teaspoons Vanilla

## Directions:

### Cake:

Preheat oven to 350F

Mix the sugar, eggs and oil together on a low speed. In another bowl sift the flour, salt, baking powder, baking soda and cinnamon.

Add the dry ingredients to the egg mixture and combine on a low speed. Add the carrots, walnuts(optional) and raisins(optional) and mix well.

Fill cupcake cups 2/3 full with your batter. Bake at 350F for 25 minutes, or until a cake tester comes out clean.

Remove from oven and cool completely.

### Icing:

In mixing bowl, cream butter and cream cheese together. Gradually add the powdered sugar and vanilla and blend. Ice cooled cupcakes and serve.



Recipe courtesy of

<http://caleighskitchen.com>