

# Carrot Cupcakes

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*Cupcakes are fab treats for adults and children alike and this simple recipe for carrot cupcakes is a great way to get your children involved in cooking. The icing is super simple to make, too - and the tangy orange flavour makes for a yummy topping.*

## Ingredients:

150g self-raising flour  
125g butter  
125g brown sugar  
1 tsp. baking powder  
1/4 tsp. ground cinnamon  
1/4 tsp. ground nutmeg  
75g grated carrot  
2 eggs  
100g cream cheese  
2 tbsp. icing sugar  
2 tbsp. orange juice

## Directions:

1. Preheat oven to 180C and line a 12 hole cupcake tin with liners.
2. Sieve together the flour, baking powder, cinnamon and nutmeg together. In another bowl, beat together the butter and sugar until light and fluffy. Add the eggs one at a time, making sure the first egg is combined before adding the next. Add the dry mixture to the wet and stir to combine. Fold in the carrots. Divide the mixture between the prepared cupcake liners. Bake for 20-25 minutes until golden. Leave to cool on a wire rack.
3. Beat the cream cheese and icing sugar together until smooth. Stir in the orange juice. Spoon over the cupcakes.

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