

Carrot Cupcakes

What I love about cupcakes is they bake in 30 minutes and you don't have to wait for anyone to bite into them! These carrot cupcakes are moist, tasty, and delicious!

Ingredients

Cupcake Batter

2 cups + 1 teaspoon all-purpose flour
½ teaspoon salt
1 ½ teaspoons baking soda
1 ½ teaspoons ground cinnamon
4 large eggs
2 cups granulated sugar
1 teaspoon good quality vanilla extract
1 cup canola oil
2 cups finely grated carrots (about 3 large carrots)
1 cup fresh crushed pineapple, well drained (crush in food processor)
1 cup coarsely chopped walnuts

Frosting

½ pound cream cheese, room temperature
½ cup unsalted butter, at room temperature
2 teaspoons good quality vanilla extract
4 cups confectioners' sugar

Topping

¼ cup very finely chopped walnuts

Preparation

Preheat oven to 350 degrees with rack in the center. Line cupcake holders on cupcake pan and lightly spray top of pan with non-stick cooking spray to prevent the tops from sticking. Place chopped walnuts in a small bowl and mix with 1 teaspoon of flour and set aside. (This is to prevent walnuts from sinking to the bottoms)

Sift the flour, baking soda, salt, and cinnamon in a medium bowl. Set aside. In the bowl of a stand mixer fit with the paddle attachment or a handheld mixer with twin beaters, combine the eggs and sugar. Beat on medium-high speed for 2 minutes or until mixture lightens and thickens slightly. Reduce the speed to low and add vanilla extract. Slowly pour in the oil, mixing until just blended, about 1 minute. Gradually add the flour mixture and mix until well incorporated, scraping down sides as needed. Add the carrots, pineapple, and walnuts and mix until evenly distributed. Slowly pour batter into cupcake holders about ¾ way up using a ¼ cup measuring cup. Bake for 25-30 minutes until toothpick inserted in the center comes out dry. Remove from oven and allow cupcakes to cool, about 10 minutes. Transfer to a wire rack to cool completely.

To make Frosting: In the bowl of a stand mixer fit with the paddle attachment or a handheld mixer with twin beaters mix the cream cheese, butter, and vanilla extract on medium speed until smooth and creamy, about 2 minutes. Reduce the speed to low and gradually add confectioners' sugar until mixture is smooth. Fill a piping bag with the frosting and frost the cupcakes starting from the outside working your way in to the center. Repeat with the remaining cupcakes and sprinkle with finely chopped walnuts. Serve immediately or cover and refrigerate until ready to serve.

Makes about 30 cupcakes