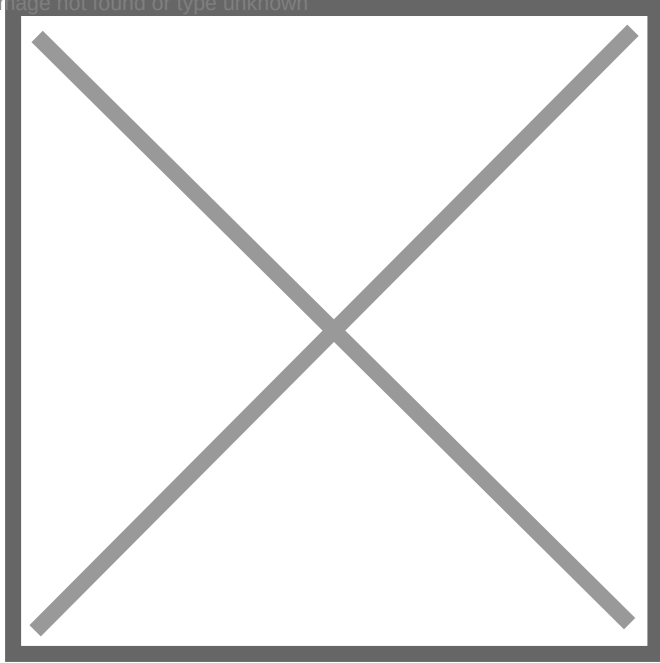




Carrot Cake Cupcakes with Cream Cheese Frosting

Jacob · 29/09/2024

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Prep Time

30 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

These jumbo carrot cake cupcakes are deliciously moist and flavored with lots of warm spices. The homemade cream cheese frosting makes them taste just like the cake.

Ingredients

- - 2 cups all-purpose flour - 1 tablespoon ground cinnamon - 2 teaspoons baking soda - 2 teaspoons baking powder - ½ teaspoon ground allspice - ½ teaspoon salt - ½ teaspoon ground nutmeg - ? teaspoon ground cloves (Optional) - 1 ½ cups dark brown sugar - ¾ cup sour cream - ½ cup white sugar - ½ cup vegetable oil - 4 large eggs - 2 teaspoons vanilla extract - 3 cups freshly grated carrots - 1 cup chopped pecans (Optional) - 1 (8 ounce) package cream cheese
- softened - ½ cup unsalted butter
- softened - 2 teaspoons vanilla extract - 2 teaspoons lemon juice - 2 cups confectioners' sugar
- or to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line 18 muffin cups with paper liners. Sift flour
2. cinnamon
3. baking soda
4. baking powder
5. allspice
6. salt
7. nutmeg
8. and cloves together in a large mixing bowl. Mix brown sugar
9. sour cream
10. white sugar
11. vegetable oil
12. eggs
13. and vanilla together until smooth; add to flour mixture and stir until just combined. Stir in carrots
14. then fold in pecans. Divide batter evenly between the prepared muffin cups
15. filling 2/3 full. Bake in the preheated oven until a toothpick inserted in the center comes out clean
16. 17 to 20 minutes. Cool in the tin for 10 minutes. Transfer to a wire rack and let cool completely
17. about 20 minutes. To make the frosting: Beat cream cheese
18. butter
19. vanilla
20. and lemon juice in a mixing bowl with an electric mixer until smooth. Add confectioners' sugar
21. a bit at a time
22. until smooth and desired sweetness is achieved. Spread onto cooled cupcakes.