QUEEN
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PREP: 30mins
COOK: 20mins
SERVES: 16

Carrot Cupcakes with Lemon Cream Cheese Frosting

The best part about these spiced, moist carrot cakes? There's not one, but two layers of creamy, tangy creamy cheese frosting.

Ingredients

Carrot Cupcakes

1 cup (250ml) vegetable oil

1 1/2 tsp Queen Vanilla Bean Paste

3 eggs

1 cup (220g) caster sugar

2 cups (240g, approx 2-3 medium) finely grated carrot

1 cup (150g) self-raising flour

1 1/4 cup (125g) almond meal

1-2 tsp ground cinnamon or Queen Cinnamon Baking Paste

Cream Cheese Icing

Method - Carrot Cupcakes

STEP 1

Preheat oven to 180C (fan forced). Grease two cupcake trays with cooking spray.

STEP 2

Whisk together oil, eggs and Vanilla Bean Paste in a bowl. Add caster sugar and beat with electric mixer to combine.

STEP 3

Stir in carrot, sifted flour, almond meal and cinnamon. Divide into prepared cupcake trays. Bake for 15-20 minutes or until a skewer inserted into the centres comes out clean. Set aside to cool completely.

Method - Cream Cheese Icing

STEP 1

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Ingredients

2 1/2 cups (375g) icing sugar

250g cream cheese, at room temperature

2 1/2 tsp Natural Lemon Extract

125g butter, softened

Method - Cream Cheese Icing

Using an electric mixer, beat cream cheese and butter until smooth. Add icing sugar and Lemon Extract, beat on low speed until combined then increase speed to medium-high for one minute until smooth.

STEP 2

To assemble, slice domed top off 8 cupcakes and pipe a small layer of icing on the bottoms. Top with remaining cupcakes and finish with a larger swirl of icing. Dust with additional cinnamon and serve.

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