



Carrot Cupcakes with Cream Cheese Frosting

Ingredients

- 125g butter, melted
- 3/4 c sugar
- 1/4 cup brown sugar
- 2 eggs
- 1 1/4 cup flour
- 1/2 tsp salt
- 2 tsp mixed spice
- 1 tsp baking powder
- 250g grated carrot
- 1/2 cup sultanas
- 1/2 cup chopped walnuts

Method

1. Preheat the oven to 180°C. Line a standard 12-cup muffin tin with paper cupcake liners.
2. To make the cupcakes, beat the butter, sugars and eggs together. Mix in all other ingredients, be sure not to over mix.
3. Divide mixture between the cupcake liners.
4. Bake for 18-20 minutes. Cool in the tin until completely cold.

These can be served with cream cheese frosting or topped with chopped walnuts.

So sweet. So fresh. So tasty!

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