

Mini Carrot Cupcakes

Difficulty: Intermediate | Prep Time: 30 min. | Makes: 36
Recipe by Draeger's Cooking School

- ½ pound fresh carrots, peeled and coarsely grated
- 2 large eggs
- ¼ cup buttermilk
- ½ teaspoon vanilla extract
- 1 cup granulated sugar
- ½ cup vegetable oil
- 1½ teaspoons finely chopped fresh ginger
- 2 tablespoons candied ginger, minced
- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon fine salt
- 1 teaspoon ground cinnamon



Cinnamon Cream Cheese Frosting

Makes 1½ cups

- 8 ounces cream cheese, room temperature
- ¼ cup (½ stick) unsalted butter, room temperature
- ½ pound powdered sugar, sifted
- ½ teaspoon vanilla extract
- ½ teaspoon ground cinnamon

Instructions:

Preheat oven to 350°F. Spray two mini muffin pans with a non-stick spray, set aside.

In a large bowl, combine grated carrots, eggs, buttermilk, vanilla, sugar, vegetable oil, fresh and candied ginger.

In another bowl, whisk together flour, baking powder, baking soda, salt and cinnamon. Fold flour mixture into the carrot mixture. Scoop out into mini muffin pans, filling each ¾ full. You may not fill each pan completely.

Bake in preheated oven for 15-18 minutes or until cake tester comes out clean. Cool in pan for 5 minutes, cool on wire rack completely.

Frosting:

Beat cream cheese and butter in large bowl until fluffy. Add powdered sugar, brown sugar, vanilla and cinnamon; beat until light and fluffy, about 5 minutes. Pipe frosting onto cooled mini muffins.