

Orange Blossom Water

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Carrot Cupcakes

From: [Nook & Pantry](#) / Servings: 12 Cupcakes

1 cup all purpose flour

3/4 tsp baking powder

1/2 tsp baking soda

3/4 tsp cinnamon

1/4 tsp freshly ground nutmeg

1/4 tsp salt

1/3 cup granulated sugar

1/3 cup packed brown sugar

2 eggs

1/2 cup vegetable or canola oil

1 1/2 cup lightly packed
finely shredded carrots

1/3 cup dried cranberries
(or raisins or omit)

Maple Cream Cheese Frosting

1/2 bar of cream cheese (4oz)

1/4 cup maple syrup

Optional topping

Preheat the oven to 350 °F (176 °C). Line a muffin tin with paper liners or grease them. Shred your carrots on a box grater (be careful, mind your knuckles) or in a food processor with a shredding disc, set aside.

In a large mixing bowl, whisk the flour, baking powder, baking soda, cinnamon, nutmeg, and salt together.

In a food processor or blender (I used electric mixer), blend the granulated and brown sugar with the eggs until thoroughly combined. With the machine running, slowly pour in the oil and continue to mix until the mixture has lightened in color and is somewhat thicker, about 30 seconds.

Pour it into the dry ingredients and add the shredded carrots and dried cranberries and mix until no streaks of flour remain.

Divide the batter into the prepared pan. Bake for about 17 to 23 minutes or until a toothpick inserted in the middle of a cupcake in the center of the pan comes out clean. Rotate the pan halfway into baking time.

Remove the cupcakes from the pan and cool on a rack to room temperature.

Maple Cream Cheese Frosting

As the cakes are cooling, take out half a bar of cream cheese and let it soften a little.

Finely chopped toasted pecans

To make the frosting, simply whisk the cream cheese with the maple syrup until smooth.

Frost the cupcakes when they have cooled and top with chopped pecans if preferred.

Notes and Tips

I used 3 carrots.

I used raisins.

I skipped the frosting and the topping.