

# Carrot Cupcakes Topped with White Chocolate Frosting

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*These cakes are lovely little sweet treats perfect for sharing with friends. Dot them with some extra white chocolate buttons for even more chocolatey flavour.*

## Ingredients:

250g grated carrots  
225g caster sugar  
200g plain flour  
125g crushed pineapple  
100ml vegetable oil  
5 tbsp. dark brown sugar  
2 eggs  
1 tsp. vanilla extract  
1 tsp. ground ginger  
1 ¼ tsp. bicarbonate of soda  
Pinch of salt

For the topping:

500g icing sugar  
200g cream cheese  
100g butter  
1 tsp. vanilla  
2 tbsp. double cream  
50g white chocolate, melted

## Directions:

1. Preheat the oven to 180C/gas mark 4 and grease a muffin tray or arrange some paper muffin cases on a baking sheet.
2. Beat together the eggs until just combined. Add the sugars, and beat again. Tip in the oil and the vanilla essence and give it a final mix.
3. Fold the carrots and pineapple into the wet mixture.
4. In a separate bowl, sift the flour, bicarb, salt and ginger.
5. Mix the two bowls of ingredients together until fully combined.
6. Cook for 25 minutes and allow cooling before icing.
7. To make the icing, beat together the cream cheese and butter until smooth.
8. Add the chocolate and icing sugar and mix again and then add the double cream and give everything a further mix until the icing is smooth and fluffy.
9. Ice the cakes either using a palette knife or a piping bag.

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