

Carrot Cupcakes Topped with White Chocolate Frosting

Printed from Carrot Cake Recipes at <http://www.carrotcakerecipes.co.uk/>

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.

Author: Laura Young