

Carrot Cake Cupcakes

Course: **Cupcakes, Dessert**

Servings

12 servings

Prep time

20 minutes

Cooking time

20 minutes

Total time

40 minutes

Ingredients

For the Cupcake Batter:

1¼ cups (150g) all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

¾ teaspoon salt

¼ teaspoon ground cinnamon

¼ teaspoon ground ginger

¼ teaspoon ground nutmeg

¾ cup (80 ml) vegetable oil

½ cup (70g) granulated sugar

½ cup (60g) packed light brown sugar

2 large eggs

1 teaspoon vanilla extract

2 cups (225g) grated carrots (about ½ pound of carrots)

For the Frosting:

8 ounces (226g) cream cheese, room temperature

½ cup (113g) unsalted butter, softened

1 teaspoon vanilla extract

3 cups (360g) powdered sugar

1 pinch salt

100 ml heavy whipping cream

1 packet Whipping Cream Stabilizer (Sahnesteif optional, to stabilize the cream)

Directions

Prepare the Cupcakes

- 1 Preheat your oven** to 350°F (175°C) and line a muffin tin with cupcake liners.
In a medium bowl, whisk together the **flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg**. Set aside.
- 2** In a large mixing bowl, combine the **vegetable oil, granulated sugar, and light brown sugar**. Whisk them together until smooth.
- 3 Add the eggs** one at a time, followed by the **vanilla extract**. Mix until fully incorporated.
Fold in the grated carrots, making sure they're evenly distributed throughout the batter.
- 4** Slowly **add the dry ingredients** to the wet ingredients, mixing gently until just combined. Be careful not to overmix to keep the cupcakes light and fluffy.
- 5 Scoop the batter** into the cupcake liners, filling each about 2/3 full.
Bake for 18–20 minutes, or until a toothpick inserted into the center comes out clean.
Remove the cupcakes from the oven and let them cool completely on a wire rack.

Make the Frosting

- 6** In a large bowl, beat together the **cream cheese** and **butter** until smooth and creamy.
Add the **vanilla extract** and a **pinch of salt**, mixing to combine.
- 7** Gradually add the **powdered sugar** in small increments, beating well after each addition. Continue until the frosting is thick and smooth.
- 8** In a separate bowl, **whip the heavy cream** until it forms stiff peaks. This will add the right amount of fluffiness and texture to the frosting.
- 9** Gently fold in the whipped cream to the cream cheese mixture, ensuring it's combined.
If the frosting seems too runny, add **Sahnesteif** (or a stabilizer) to firm it up. This will ensure your frosting holds its shape and doesn't melt.
- 10** Chill the frosting for about **15–20 minutes** to further firm it up.

Frost the Cupcakes

- 11** Once the cupcakes have cooled completely, use a **piping bag or spatula** to generously frost each cupcake.
- 12** For an extra bit of sweetness and crunch, **top each cupcake** with a sprinkles.
Optionally, you can garnish with additional grated carrots or even some edible flowers for a decorative touch.

Serve and Enjoy!

- 13** Once frosted and topped, these cupcakes are ready to be served. Enjoy the soft, spiced cake with the rich cream cheese frosting that perfectly complements the flavors of the carrot cake. Whether you're serving them at an Easter brunch or simply enjoying them with a cup of tea, they'll be a hit!