



# Carrot Cake Cupcakes

Makes: 12-14 cupcakes

Prep Time: 15 minutes Cook Time: 17 minutes

Total Time: 32 minutes

## Ingredients

### For Cupcakes:

- 2 cups (250 g) all-purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1/4 tsp ginger
- 3/4 tsp salt
- 3/4 cup vegetable oil (I use canola)
- 3/4 cup (150 g) granulated sugar
- 1/2 cup (100 g) light brown sugar, packed
- 2 large eggs, room temperature
- 2 tsp vanilla
- 1/2 cup full fat Greek yogurt (or sour cream), room temperature
- 1 & 1/2 cups freshly grated carrots, at room temperature (from about 4 medium carrots)

### For Brown Butter Cream Cheese Frosting:

- 3/4 cup (170 g) unsalted butter
- 8 ounces cream cheese, room temperature
- 3 & 1/2 cups powdered sugar, sifted
- 1 tsp vanilla
- pinch of salt
- Coconut flakes, chocolate bunnies, Easter candies for decorating, if desired

## Instructions

Preheat oven to 350°F. Line a 12-cup cupcake pan with paper liners and set aside.

\*Pro tip: Brown the butter first and place it in the fridge to chill while you make the cupcakes. It will be ready to use once it's time to whip up the frosting.

In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon, cloves, nutmeg, ginger and salt. Set aside.

In a separate bowl, whisk together the oil and sugars until well combined. Add in the eggs and vanilla. Whisk until incorporated.

Using a wooden spoon or rubber spatula, fold in the dry ingredients, alternating with the Greek yogurt, being careful not to over mix. Begin and end with the flour. When a few streaks of flour remain, fold in the grated carrots and mix until just barely combined. Do not over mix.

Fill the cupcake liners 2/3 of the way using a cookie scoop or spoon. Do not overfill or cupcakes will spill out over the liners. Bake for 16-17 minutes or until a toothpick inserted into the center of the cupcake comes out clean. The cupcakes will be slightly domed on top. Remove the cupcakes from the oven and cool completely before frosting.

#### For Brown Butter Cream Cheese Frosting:

To brown the butter, melt butter over medium heat in a medium saucepan. Once melted, continue to stir often and do not leave unattended. The butter will crackle and sizzle as it browns and will begin to foam slightly. Keep stirring occasionally through this stage. Once the sizzling sound stops, continue stirring as golden brown bits will begin to collect in the bottom of the pan. The butter will smell slightly nutty and aromatic. Remove the butter from the heat and strain into a bowl through a fine mesh strainer.

Refrigerate the browned butter for 45 to 60 minutes until firm and cool to the touch. Once chilled, place brown butter in the bowl of a stand mixer fitted with the whisk attachment.

Beat butter and cream cheese on medium high speed until light and fluffy, about 2 minutes.

With mixer on low speed, slowly add the powdered sugar one cup at a time, beating well after each addition. Once fully incorporated, add vanilla and salt and mix to combine. Increase speed to high and beat for one minute until light and fluffy.

Spoon frosting into a piping bag fitted with a large star tip and swirl the frosting onto the cupcakes. Or use a spoon or offset spatula to spread the frosting on the tops of cupcakes. Top with coconut flakes, chocolate bunnies and Easter candies, desired.

#### Chef's Notes:

Refrigerate left over cupcakes for up to three days. Cupcakes may be frozen before frosting. Defrost at room temperature and frost before serving.