

These Carrot Cupcakes with Tangy Frosting Are My Favorite Anytime Bake

Easy Carrot Cream Cheese Cupcakes - Soft, Spiced, and Topped with a Tangy Twist



OVEN
350°F

TIME
22 min

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INGREDIENTS

For the Cupcakes:

- 1½ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp salt
- 2 large eggs
- 1 cup granulated sugar
- ½ cup vegetable oil
- 1 tsp vanilla extract
- 1½ cups grated carrots (about 3 medium carrots)
- ½ cup chopped walnuts or pecans (optional)

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- ¼ cup unsalted butter, softened
- 2 cups powdered sugar
- A pinch of salt

Step-by-Step Instructions:

1. Make the Cupcakes:

Preheat your oven to 350°F (175°C) and line a 12-cup muffin tin with cupcake liners.

In a medium bowl, whisk together flour, baking soda, cinnamon, nutmeg, and salt.

In a separate bowl, beat eggs and sugar until slightly fluffy. Add oil and vanilla; mix until smooth.

Gradually stir in the dry ingredients until just combined.

Fold in the grated carrots and optional nuts.

Divide the batter into cupcake liners, filling each about 2/3 full.

Bake for 18-22 minutes, until a toothpick comes out clean. Cool on a wire rack.

2. Make the Frosting:

Beat cream cheese and butter until creamy.

Add powdered sugar gradually, mixing until smooth.

Mix in vanilla and a pinch of salt.

Beat until light and fluffy.

3. Frost and Finish:

Once the cupcakes are cool, frost using a knife or piping bag.

Garnish with chopped nuts or a dusting of cinnamon if desired.

Tips for Success:

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11. Beat until light and fluffy.
12. Frost and Finish: Once the cupcakes are cool, frost using a knife or piping bag.
13. Garnish with chopped nuts or a dusting of cinnamon if desired.
14. Tips for Success: Use fresh carrots: Grate them yourself for the best texture and moisture.
15. Cool completely: Don't frost until cupcakes are fully cool or the icing will melt.
16. Customize it: Add raisins, crushed pineapple, or shredded coconut for a twist.

17. Serving Suggestions and Pairings: Serve your carrot cupcakes with:
18. A cup of chai or black tea
19. Pumpkin : Spice Muffins for a spiced dessert platter
20. A slice of : Grasshopper Pie to end a meal on a sweet high note
21. Storage and Make-Ahead Tips: Store frosted cupcakes: In the fridge for up to 4 days in an airtight container. Bring to room temperature before serving.
22. Unfrosted cupcakes: Can be frozen for up to 3 months. Frost after thawing.
23. Frosting: Can be made 3 days ahead and refrigerated.
24. More Recipes You'll Love: Chocolate Chip Cookie Dough Brownie Bombs
25. Old : School No-Bake Cookies

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-carrot-cupcakes-with-tangy-frosting-are-my-favorite-anytime-bake/>