

Homemade Carrot Cake Cupcakes (Perfectly Moist)

This recipe makes 24 cupcakes and takes about 30 minutes to prepare and 20 minutes to bake.



OVEN
350°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1 cup vegetable oil
- 1 cup granulated sugar
- 1 cup brown sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 cups grated carrots
- 1 cup crushed pineapple, drained
- 1 cup chopped walnuts (optional)
- 8 ounces cream cheese, softened
- 1/2 cup unsalted butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and line two 12-cup muffin tins with cupcake liners.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger.
3. In a separate large bowl, beat together the oil, granulated sugar, and brown sugar until well combined.
4. Add in the eggs, one at a time, beating well after each addition. Then, mix in the vanilla extract.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
6. Fold in the grated carrots, crushed pineapple, and chopped walnuts (if using).
7. Fill each cupcake liner about 3/4 full with the batter.
8. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
9. Let the cupcakes cool in the pan for 5 minutes before transferring them to a wire rack to cool completely.
10. In a large bowl, beat together the cream cheese and butter until smooth.
11. Add in the powdered sugar and vanilla extract, and beat until well combined and smooth.
12. Once the cupcakes are completely cooled, frost them with the cream cheese frosting using a piping bag or a knife.
13. Enjoy your delicious homemade carrot cake cupcakes!

TIPS FOR SUCCESS

Make sure to drain the crushed pineapple well before adding it to the batter.

Excess liquid can make the cupcakes too moist and affect the texture.

For an extra burst of flavor, add a teaspoon of orange zest to the batter.

If you're not a fan of walnuts, you can substitute them with pecans or leave them out altogether.

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

Original recipe: <https://chefmaniac.com/homemade-carrot-cake-cupcakes-perfectly-moist/>