

CARROT CUPCAKES WITH CREAM CHEESE

INGREDIENTS :

*1 cup granulated sugar
1/3 cup vegetable oil
2 tablespoons orange juice
1 teaspoon pure vanilla extract
2 large eggs
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground allspice
1/2 teaspoon salt
3/4 cup plus 2 tablespoons all-purpose flour (spooned and leveled)
1 1/2 cups shredded carrots
1/2 cup chopped walnuts
8 ounces cream cheese, room temperature
3/4 cup confectioners' sugar*

DIRECTIONS:

- 1. Preheat oven to 350 degrees. Oil a standard 12-cup muffin tin or line with paper liners. In a bowl, combine sugar, vegetable oil, orange juice, 1/2 teaspoon vanilla extract, and eggs.*
- 2. Stir in baking powder, baking soda, allspice, and salt. Add flour; mix. Stir in carrots, and walnuts.*
- 3. Divide batter evenly among muffin cups. Bake until toothpick inserted in centers comes out clean, 25 minutes. Let cool completely before frosting.*
- 4. Meanwhile, in a mixing bowl, combine cream cheese, confectioners' sugar, and remaining 1/2 teaspoon vanilla extract. Whisk until smooth.*
- 5. Frost cupcakes.*