

Carrot Cupcakes

Yield: 12 cupcakes

Prep Time: 0:20:00

Cook Time: 0:23:00

Total Time: 0:43:00

1. In a large bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg.

- 166 g All-Purpose Flour
- 1 tsp Baking Powder
- 1/2 tsp Baking Soda
- 1/2 tsp Table Salt
- 1 tsp Cinnamon
- 3/4 tsp Ground Ginger
- 1/4 tsp Ground Nutmeg

2. In another bowl, whisk oil, brown sugar, eggs, applesauce, and vanilla until combined. Whisk in carrots.

- 100 ml Vegetable Oil
- 200 g Brown Sugar
- 2 each Eggs
- 80 g Applesauce
- 1 tsp Vanilla Extract
- 200 g Carrots

3. Fold wet ingredients into dry ingredients until just combined. Fold in nuts and raisins if using. Batter will be slightly thick.

- 60 g Walnuts
- 75 g Raisins

4. Preheat oven to 350 °F. Line a 12-cup muffin pan with cupcake liners.

5. Fill liners about 3/4 full with batter.

6. Bake for 21-23 minutes, or until a toothpick inserted into center comes out clean.