



CARROT CUPCAKES



INGREDIENTS:

FOR CAKE:

Greens Carrot Cake Mix

1 egg

2/3 cup (150mL) water

1/3 cup (80mL) vegetable oil

12 cupcake patties

FOR CREAM CHEESE FROSTING:

75g unsalted butter

125g soft cream cheese

300g icing sugar

¼ teaspoon sea salt

1 teaspoon vanilla essence

1 orange, zested

RECIPE:

1. Preheat oven to 180 degrees (160 fan forced) and place patty cases into a 12 muffin pan.
2. Prepare batter as per instructions on packet.
3. Pour mixture evenly into patty cases and bake for 20-25 minutes and check every 5 minutes after that.
4. Once cooked allow to cool for 5 minutes before transferring to a cooling rack.
5. To make the frosting, beat together the butter and soft cheese in a large bowl using an electric mixer until smooth. Add in the icing sugar a little at a time, followed by the salt and the vanilla. Once all the sugar has been added, beat on a high speed for 2 minutes or until light and fluffy.
6. Spread frosting onto cupcakes and top with orange zest and a sprinkle of cinnamon (optional)