Carrot Cupcakes with Ginger-Cream Cheese Icing

Carrot Cupcakes with Ginger-Cream Cheese Icing from the original efishinsea.net site from 2004!



SERVINGS 12 servings

Ingredients

- **1 cup** all purpose flour
- **3/4 teaspoon** baking powder
- **3/4 teaspoon** baking soda
- **1/2 teaspoon** salt
- **1/2 teaspoon** ground cinnamon
- **1 cup** sugar
- **3/4 cup** vegetable oil
- **2** large eggs
- **1 1/2 cups** finely grated peeled carrots
- **1/4 cup** drained canned crushed pineapple in juice

Ginger-Cream Cheese Icing

- **2 3- ounce** packages cream cheese (room temperature)
- **6 tablespoons** 3/4 stick unsalted butter, room temperature
- **3 cups** powdered sugar
- **2 teaspoons** finely grated peeled fresh ginger
- Candied violets (optional)

Method

1. Preheat oven to 350°F. Line twelve 1/3-cup muffin cups with paper liners. Sift first 5 ingredients into medium bowl. Using electric mixer, beat sugar, oil and eggs in large bowl until well blended. Add dry ingredients to egg mixture in 2 additions, beating until well blended after each addition. Mix in carrots and pineapple. Spoon batter into prepared muffin cups, filling each 3/4 full.
2. Bake cupcakes until tester inserted into center comes out clean, about 30 minutes. Turn cupcakes out onto racks and cool completely.

To Make Icing

1. Using electric mixer, beat cream cheese and butter in large bowl until smooth. Add powdered sugar and ginger; beat until fluffy and smooth. (Can be made 1 day ahead. Cover; chill. Bring to room temperature, then beat until fluffy before using.)
2. Makes about 3 cups.
3. Spread top of each cupcake with scant 3 tablespoons Ginger-Cream Cheese Icing. Garnish with candied violets, if desired.

Notes

> Makes 12.
> These are great little cakes! They do very well if you want to freeze them and save for later too!
> The frosting ingredients make more than enough frosting.
> Bon Appétit
> April 1999