

# Easter Carrot Cake Cupcakes

## Ingredients:

### Cupcakes:

1 cup flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
2 teaspoons cinnamon  
1/4 teaspoon salt  
1/3 cup canola or vegetable oil  
3/4 cup lightly packed brown sugar  
1/4 cup granulated sugar  
1/4 cup unsweetened applesauce  
2 eggs  
1 teaspoon vanilla  
1 1/2 cups grated carrots



### Cream Cheese Frosting:

1 stick butter, room temperature  
8 ounces cream cheese, room temperature  
1 teaspoon vanilla  
3 cups powdered sugar  
sprinkles for decorating (optional)

## Directions:

Preheat your oven to 350 degrees.  
Line a muffin pan with cupcake liners. Set aside.  
In a bowl, add flour, baking powder, baking soda, cinnamon and salt.  
Whisk together until well combined. Set aside.  
In another bowl, add oil, brown sugar, granulated sugar, applesauce, eggs and vanilla.  
Whisk together until well combined.  
Add grated carrots and stir together.  
Add the dry ingredients to the wet ingredients and stir until just combined.  
Evenly place the batter into each cupcake liner, filling them about 2/3 full.  
Bake in the oven for 15 - 20 minutes or until a toothpick inserted in the center comes out clean.  
Remove from oven and let the cupcakes stay in the pan for 2 minutes.  
Transfer cupcakes to a wire rack to cool completely.  
To make the cream cheese frosting, in a mixing bowl, beat the butter until creamy.  
Then add the cream cheese and beat together until smooth.  
Add the vanilla and mix together.  
Add half of the powdered sugar and beat together.  
Add the remaining powdered sugar and beat until smooth and creamy.  
Frost the cupcakes.  
Decorate with sprinkles. (optional)  
Store in an airtight container in the refrigerator.