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Chai Spiced Carrot Cake Cupcakes

source: Amrita Rawat, makes 24 cupcakes

2½ cups (248g) all-purpose flour
1¼ tsp (4.5g) baking powder
1 tsp (4g) baking soda
1¼ tsp (3g) ground cinnamon
½ tsp (1.2g) ground nutmeg
½ tsp (1.2g) ground ginger
¼ tsp (0.5g) ground cloves
¼ tsp (0.5g) ground cardamom
½ tsp (1g) salt
1 lb (6-7) carrots, grated or peeled
1½ cups (287g) granulated sugar
½ cup (100g) packed brown sugar
4 large eggs
1½ cups (337g) canola oil

Cream Cheese Frosting

8oz (227g) cream cheese
2/3 cup (134g) brown sugar
1 tsp (5g) vanilla extract
½ cup (122g) heavy whipping cream

- 1 Preheat oven to 350 degrees F.
- 2 Mix all the ingredients together, starting with the oil, sugar, eggs, and then adding in all the dry ingredients and stirring well till combined.
- 3 Add in nuts/raisins/pineapple slices to your liking!
- 4 Scoop evenly into muffin liners and bake about 20 minutes or until a toothpick comes out with a few crumbs attached (or clean).
- 5 For Frosting: Whip the cream separately in a clean bowl till stiff peaks.
- 6 In another bowl, whip the cream cheese, sugar, and extract together (with any food colorings) till it's well blended.
- 7 Fold in the whipped cream into the bowl till it's well combined.
- 8 Smear or pipe it on a cupcake.