Carrot Cake Cupcakes
Recipe found on AnnsEntitledLife.com

Prep Time: 20 Minutes
Cook Time: 25 Minutes
Total Time: 55 Minutes

Carrot Cake Cupcakes Recipe Mise en Place:

• Cupcake Pans (for 8 cupcakes)
• Cupcake Liners
• Stand Mixer
• Spatula
• Measuring Cup
• Measuring Spoons
• Cooling Rack

Carrot Cake Cupcakes Ingredients:

• 1 cup Water, boiling
• ½ cup Raisins
• ¾ cup All Purpose Flour, sifted
• ¼ cup Sugar (can use white or brown)
• ¾ tsp Baking Powder
• 1 tsp Cinnamon
• ½ tsp Ground Cloves
• ½ tsp Vanilla
• 2 Eggs, beaten
• 1/3 cup Vegetable Oil
• ¾ cup Carrots, shredded

Carrot Cake Cupcakes Directions:

• Preheat the oven to 350°.
• Line cupcake pan with paper liners (enough to make 8 carrot cakes) or grease well; set aside.

• In a small bowl, put raisins in boiling water. Let steep for 10 min (while you're putting the other ingredients together), and then drain the water from them.
• In a bowl, combine flour, sugar, baking powder, cinnamon and cloves. Mix well.
• In a separate bowl, mix eggs, oil, and vanilla.
• Add the wet ingredients into the dry ingredients; mix well.
• Add the raisins and carrots; mix until blended.
• Spoon the batter into the cupcake pan, dividing evenly among the cups, until approximately ¾ full.
• Bake for 25 – 30 minutes or until a toothpick comes out clean.
• Allow to cool on a wire rack.
• Frost with cream cheese frosting to serve as a cupcake, or serve unfrosted as a muffin.

• Makes 8 Carrot Cake Cupcakes