

Carrot cupcakes

Ingredients:

Cupcakes -

- 3 medium carrots, peeled & grated
- 100g soft + light brown sugar
- 80g unsalted butter
- 80g golden syrup
- 2 medium eggs
- 150g self raising flour
- $\frac{1}{2}$ tsp bicarbonate of soda
- 1 tsp ground cinnamon
- pinch of salt

Icing -

- 50g unsalted butter
- 110g lowfat ^{cream} cheese
- 225g icing sugar
- 1 tsp vanilla extract

Method

- Preheat oven to 180°C
- Combine butter, sugar + golden syrup in a large saucepan and melt together, stirring to combine.
- Remove from heat. Add self-raising flour, salt, bicarbonate of soda, ground cinnamon, grated carrot and eggs. Mix well until you have a smooth batter.
- Spoon into cupcake cases and bake for 20-25 mins.
- Cool when ready.
- Prepare icing by combining butter, cream cheese, icing sugar and vanilla extract in a large mixing bowl.
- Transfer to piping bag and swirl on