Carrot cake cupcakes

With cream cheese frosting

Makes 12 cupcakes

Ingredients

- 1 x 440g (approx.) tin of crushed pineapple in juice
- 2 tbsp pineapple juice from the tin
- 2 large eggs
- ½ cup milk
- ½ tsp clear white vinegar (or lemon juice)
- 1/3 cup vegetable oil
- 1 cup brown sugar
- 1 ¼ tsp cinnamon powder
- 1 and 2/3 cups plain flour
- ¼ tsp salt
- 1 ¼ tsp bicarb soda
- 1 large carrot (or 2 small)
- 4 tbsp shredded coconut

See separate recipe for frosting

Equipment Needed

- 12 hole muffin tray
- Paper patty pans
- Small bowl
- Large mixing bowl
- Medium mixing bowl
- Veggie peeler
- Grater
- Sieve
- Whisk
- Wooden spoon for mixing
- 2 dessert spoons
- Measuring cups, spoons and scales
- Wire cooling rack

Notes:

- Tip: break eggs one at a time into a separate small bowl, in case any pieces of shell get into the mixing bowl.
- This recipe has been adjusted to be nut-free for school, but you can add 1/3 cup chopped walnuts or pecans at home. Halve the amount of coconut.

Method

- Preheat oven to 180 degrees and place 12 paper cases in muffin tin.

- Peel and grate the carrots. Aim to get about 1.5 cups of grated carrot.

- Drain the crushed pineapple through a sieve, catching the juice in a small bowl. **Keep the juice!**

- In a medium mixing bowl, place the salt, plain flour, bicarb soda, and cinnamon. Whisk dry ingredients to combine.

- In a separate large mixing bowl, place eggs, milk, oil, vinegar, brown sugar, and 2 tbsp pineapple juice. Whisk until smooth.

- Stir the grated carrot, crushed pineapple, and coconut into the wet ingredients.

- Add the dry ingredients to the wet mixture in large bowl. *Stir until flour is combined, but do not over-mix.*

- Using 2 dessert spoons, divide the batter between the 12 muffin cups.

- Bake for 20 mins or until a testing skewer comes out clean.

- Allow to cool for a few mins, then turn out onto the wire rack to cool completely.

Don't forget to clean up! ☺

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