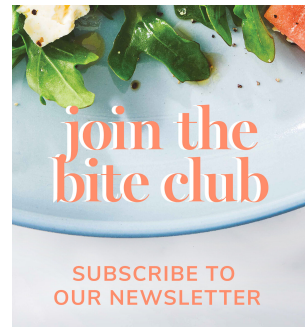# carrot cupcakes with cream cheese frosting

If you're as obsessed with carrot cake as we are, you're going to love having your very own little cake, these simply scrumptious Carrot Cupcakes slathered in a smooth lemon cream cheese frosting.

MAKES: 12 CUPCAKES

ingredients

Carrot Cupcakes
¾ cup sugar
¼ cup brown sugar
2 eggs
½ cup vegetable oil
¼ cup pineapple juice
1 tsp vanilla extract
1½ cups flour
1 tsp ground cinnamon
½ tsp baking soda
½ tsp baking powder
½ tsp kosher salt
1½ cups shredded carrots

Cream Cheese Frosting
1 (4oz) package cream cheese
¼ cup butter, softened
2½ cups icing sugar
1 tbsp fresh lemon juice
1 tsp lemon zest

Coarsely chopped toasted walnuts, for garnish

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directions

1. To make the cupcakes, preheat oven to 350ºF and line 12 muffin cup holders with paper liners. In a large bowl, whisk sugar, brown sugar, eggs and vegetable oil. Continue to whisk until mixture is well combined. Add pineapple juice and vanilla, whisking well to incorporate. Fold in flour, cinnamon, baking soda, baking powder, salt and shredded carrots until just incorporated. Do not over-mix. Fill prepared muffin tins ¾ full and bake for 22 minutes, until toothpick inserted into the center of the cupcake comes out clean. Cool completely before frosting.

2. For the frosting, in an electric mixer, beat cream cheese and butter until well combined. On low speed, add icing sugar, lemon juice and lemon zest. Scrape down the sides of the bowl and beat for 30 seconds more on medium speed until smooth and creamy. Spread frosting on cooled cupcakes and garnish with chopped walnuts.

"I've never met a problem a proper cupcake couldn't fix."

— SARAH OCKLER