



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CARROT CAKE CUPCAKES

2 ½ cups all-purpose flour

1 ¼ teaspoons baking soda

1 ¼ teaspoons baking powder

1 ¼ teaspoons ground cinnamon

½ teaspoon fine sea salt

4 large eggs

1 ½ cups granulated sugar

½ cup light brown sugar, packed

1 cup vegetable oil

½ cup sour cream

1 teaspoon vanilla extract

3 cups freshly grated carrots

Cream Cheese Frosting:

8 ounce package cream cheese

½ cup butter, softened

4 cups powdered sugar, more as needed

2 teaspoons vanilla extract

1. Preheat oven to 350 degrees F. Line cupcake pan with paper liners and set aside.
2. Whisk together the flour, baking soda, baking powder, cinnamon, salt in a bowl. Set aside.
3. In a large bowl, beat the eggs for 2-3 minutes. Add in sugar, oil, sour cream and vanilla and mix until combined. Slowly add in flour mixture and stir until combined. Fold in carrots.
4. Fill cupcake liners 2/3 of the way full and bake for about 18-22 minutes, or until a toothpick comes out clean. Remove from oven and allow to cool.
5. To make cream cheese frosting, simply beat together the cream cheese and butter. Slowly mix in the powdered sugar. Add in vanilla and mix until combined. (If frosting is soft, slowly add in more powdered sugar until desired consistency.)
6. Frost the cupcakes once cooled.