

## **BAKERY STYLE CARROT CAKE CUPCAKES, WITH CINNAMON CREAM CHEESE FILLING**

### HERE'S WHAT YOU NEED:

1 1/4 cups of all purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 teaspoon organic cinnamon  
3/4 cup vegetable oil  
1 tsp pure vanilla extract  
1 cup of sugar  
2 large eggs - beaten  
1 1/2 cups grated carrots  
1/2 cup golden raisins  
1/2 cup chopped pecans

### FOR THE FROSTING:

1 stick of butter - softened  
8 ounces cream cheese, room temperature  
1 tsp vanilla extract  
1 teaspoon of organic cinnamon  
2 - 3 cups of powdered sugar  
Milk (for thinning the frosting if it's too thick)

### FOR THE FILLING:

1/3 cup of the cream cheese frosting  
1 small can of crushed pineapple - drained

### TOOLS NEEDED:

12 count muffin tin  
Cupcake liners  
Corer - to make a hole in the cupcakes for the filling  
Gold Sugars for topping - OPTIONAL  
Stand mixer

### HERE'S WHAT YOU DO:

In the mixing bowl of your stand mixer, mix the sugar, eggs, oil, and vanilla until light and fluffy. In a separate bowl, mix the flour, soda, salt, cinnamon, and nuts until well blended. Add the flour mixture to the mixing bowl, a little at a time, with the mixer on low, until all ingredients are well blended. Remove the mixing bowl, scrape down the sides, and stir. Fold in the carrots and raisins, until all incorporated. Set the oven to 350. Line the muffin tin with the cupcake liners, and fill each liner about 3/4 way full of batter. Place the muffin pan in the oven, and bake for 20 minutes, or until a toothpick comes out clean. Remove cupcakes to a wire rack, and cool completely before frosting.

While cupcakes are baking, make the frosting, and filling. For the frosting, cream the softened butter and cream cheese in the mixing bowl of the stand mixer, until light and fluffy. Remember to scrape the sides of the mixing bowl, and mix again after scraping down the sides. Add the vanilla and cinnamon, and mix

well. Add the powdered sugar a few spoons full at a time until all powdered sugar has been mixed into the cream cheese mixture. Scrape the sides of the mixing bowl, and stir well. If the frosting appears too thick, add a little milk, a teaspoon at a time, until desired consistency is reached. If you need to thicken the frosting, add a spoonful of powdered sugar until frosting is thickness needed.

FOR THE FILLING: Measure out 1/3 cup of the cream cheese frosting into a small bowl. Add the drained crushed pineapple, and stir. Place the frosting, and filling in the refrigerator. After 10 minutes, remove the filling, and place it in a pastry bag, or in a Ziploc bag, to pipe the filling into the cupcakes. If the cupcakes are still cooling, place the filling back in the refrigerator in the Ziploc bag until the cupcakes are cool.

When the cupcakes have cooled completely, take the corer, and remove the top center of the cupcake. Lay the removed piece of cupcake beside each cupcake. Pipe a dollop of the filling into the center of each cupcake, and once cupcakes have been filled, replace the center piece back into the cupcake, and press down slightly. When all cupcakes have been filled, place the cream cheese frosting in a pastry bag, or large Ziploc bag, and swirl the cream cheese frosting onto the cupcakes in a pretty swirl, covering the cored out piece. Once all cupcakes have been frosted, place them in a cupcake container, in a single layer, cover them and place them in the refrigerator. Cupcakes may be kept in the refrigerator for up to 4 days.

NOTE: These can be made ahead, and removed from the refrigerator just before serving, or placed on a buffet table just before guests arrive.

We topped the cupcakes with gold sugars - OPTIONAL

Recipe makes 12 cupcakes