



Carrot and Ginger Cupcakes



Recipe kindly donated by Wendi Peters – Makes 12

Ingredients

- 100g Light Muscovado Sugar
- 175ml Vegetable oil
- 2 large eggs
- 225g Plain Flour
- 1 tsp Bicarbonate of Soda
- 2 tsps Ground Ginger
- pinch of salt
- zest of 1 Orange
- 150g grated Carrots (about 2 medium ones)
- 100g Chopped Walnuts

For Icing:

- 125g Cream Cheese (Philly best)
- 300g Icing Sugar, sieved
- 2 tsps Orange juice
- 12 Walnut Halves

Method

Preheat oven to 190°C / 180°C fan

Line the muffin tin with 12 cases

Beat the sugar and oil together until sugar dissolves, then add eggs and beat.

Add the flour, bicarb, ginger, salt and zest, then fold in the grated carrot and walnuts.

Spoon the mix evenly into the muffin cases and bake for 15 to 20 minutes.

When cool, beat the cream cheese till smooth and softened and beat in the icing sugar and then the orange juice to taste.

Cover the cupcakes with icing and top with a walnut half.

