CARROT WALNUT CUPCAKES

Baking Time: 25 minutes
Baking Temperature: 170°C/338°F
Yield: 30 pieces

Cupcake Batter:

3 cups All-Purpose Flour
2 tsp Baking Powder
2 tsp **Peotraco Baking Soda**
1 tsp Salt
1 tsp Ground Cinnamon
1 ½ cups Canola or Corn Oil
1 cup **Peotraco Caster Sugar**
1 cup **Peotraco Honey Browns Soft Brown Sugar**
4 pcs Eggs
2 tsp Vanilla extract
2 cups Finely Grated Carrots
1 cup Undrained Crushed Pineapple
1 cup Walnuts, chopped

Procedure:

1. Preheat oven to 170°F. Line 3 oz muffin pan with cupcake liner.
2. In a bowl, sift together the all-purpose flour, baking powder, **Peotraco Baking Soda**, salt, and cinnamon. Set aside.
3. In a separate bowl, beat together the oil, **Peotraco Caster Sugar**, and **Peotraco Honey Browns Sugar**. Add the eggs one at a time, beating well after each addition. Stir in the vanilla, grated carrots, crushed pineapple, and walnuts. Mix well.
4. Scoop into a muffin pan lined with baking paper until 3/4 full.
5. Bake in a preheated oven for 25 minutes or until done. Remove from the oven and let cool completely. Decorate or frost the top of the cupcakes with Cream Cheese Frosting.

Cream Cheese Frosting:

1 pack 8oz Cream Cheese
½ cup Butter
1 ½ cups **Peotraco Confectioners' Powdered Sugar**
1 tsp Vanilla extract
½ cup **Peotraco Baker's Mate Whipping Cream Powder**

Procedure:

1. In a bowl, using the paddle attachment of the mixer, combine and beat the cream cheese, butter, **Peotraco Confectioners' Powdered Sugar**, vanilla, and **Peotraco Baker's Mate Whipping Cream Powder**. Beat until smooth and thick. Refrigerate if the mixture is too soft. Decorate or frost the top of the cupcakes using this frosting.