



Carrot Cake Muffins

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 20 mins

Ingredients

Cake

185g Vegetable Oil
2 Large eggs
1 tsp Vanilla extract
185g Soft light brown sugar
185g Self raising flour
1/2 tsp Ground Mixed spice
1/2 tsp Ground ginger
1 tsp Ground Cinnamon
1 tsp Bicarbonate of soda
Zest of an orange
200g Grated carrot
50g Chopped pecan nuts

Icing

150g Soft unsalted butter
150g Sieved Icing sugar
320g Cream cheese
1 tsp Orange blossom water
Crushed pecans/ 12 Sugar carrots to
decorate
(optional)

Method

- Pre-heat the oven to 170 degrees centigrade (150 fan).
- Place 12 muffin tin liners in a muffin tin.
- Put the vegetable oil, sugar, eggs and vanilla extract in the bowl of a standmixer and whisk together.
- Add the flour, bicarbonate of soda, mixed spice, ginger, cinnamon, orange zest, carrots and pecans and mix until fully incorporated.
- Divide the mixture equally between the 12 muffin cases and place in the pre-heated oven for 20 minutes or until a skewer comes out clean.
- Leave to cool in the tin.
- Next to make the icing cream the butter and icing sugar with the orange blossom water until light and fluffy.
- Finally add the cream cheese so it is just incorporated.
- Put the icing in an icing bag fitted with a 1M nozzle.
- Pipe a swirl on top of each cake.
- Decorate with crushed pecans, carrot shapes or leave plain.