



Pink Lady® Apple and Carrot Cupcakes

Makes 12 - 15



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Ingredients:

- ♥ 2 eggs
- ♥ 150 ml vegetable oil
- ♥ ¼ tsp (1,25 ml) salt
- ♥ 1 cup (250 ml) sugar
- ♥ 1 tsp (5 ml) ground cinnamon
- ♥ 1 tsp (5 ml) vanilla essence
- ♥ ½ cup (125 ml) chopped pecans
- ♥ 1 cup (250 ml) cake flour
- ♥ ¾ cup (190 ml) grated carrots
- ♥ 1 tsp (5 ml) bicarbonate of soda
- ♥ ¾ cup (190 ml) grated Pink Lady® Apples
- ♥ 1 tsp (5 ml) baking powder

Frosting:

- ♥ ¼ cup (60 g) butter, softened
- ♥ 125 g cream cheese
- ♥ 2 cups (500 ml) icing sugar, sieved
- ♥ ½ tsp (2,5 ml) vanilla essence
- ♥ pecan nuts to garnish

Method:

1. Preheat oven to 180°C. Place cupcake moulds or papers in a cupcake pan.
2. In a large mixing bowl, beat together eggs, oil, white sugar and vanilla essence. Mix in flour, bicarb, baking powder, salt, cinnamon and pecans. Stir in carrots and the Pink Lady® Apples. Spoon into prepared cupcake pan.
3. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the centre of the cakes comes out clean. Place on a cooling rack and allow to cool completely before icing.

To Make Frosting

1. In a medium bowl, combine butter, cream cheese, icing sugar and vanilla essence.
2. Beat until the mixture is smooth and creamy.
3. Frost the cooled cupcakes and garnish with pecan nuts.