



Pink Lady® Apple and Carrot Cupcakes

Makes 12 - 15

Created by John Stremmet from D'ARIA Function Venue



Ingredients:

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

Frosting

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

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.
3. Mix in flour, bicarb, baking powder, salt, cinnamon and pecans. Stir in carrots and the Pink Lady® Apples. Spoon into prepared cupcake pan.
4. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the centre of the cakes comes out clean.
5. Place on a cooling rack and allow to cool completely before icing.

To Make Frosting:

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



Created by



Pink Lady®

Make healthy living a part of your active lifestyle with Pink Lady® - naturally!

