

Jeremy's Birthday Carrot Cake Cupcakes

(Recipe from Tyler Florence)

Ingredients:

1 1/2 cups finely minced carrots
1/2 cup crushed pineapple, drained
3/4 cup finely chopped walnuts
2 1/2 cups, all-purpose flour, plus extra for pan
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/4 teaspoon freshly ground nutmeg
A pinch of kosher salt
1 cup buttermilk
1/4 cup molasses
4 large eggs
3/4 cup vegetable oil
1 1/2 cups dark brown sugar

Cream Cheese Frosting:

2 lbs cream cheese, room temperature
2 sticks of unsalted butter, room temperature
1 teaspoon vanilla extract
2 cups powdered sugar

Directions:

Preheat oven to 375°F. Line 2 muffin tins with cupcake liners. Set aside.

For the carrots, pineapple and walnuts, you can either finely chop them with your knife or you can mince them in your food processor, (separately) which is my favorite way to process them. In a medium size bowl, combine your minced carrots, pineapple and walnuts, set aside. In a large bowl, combine flour, baking soda, baking powder and spices together. In a separate bowl, mix together the buttermilk, molasses, eggs and vegetable oil and dark brown sugar together.

Next, add your buttermilk mixture into your flour mixture and stir with a spoon to combine. You could also use a mixer on low to combine. Mix until just combined, don't over-mix. Lastly, fold in your carrot mixture, just until combined.

Pour your cake batter into your cupcake lined muffin tin, filling each liner 2/3 full (any fuller than that and the batter will spill over the top when baking). Place in

your pre-heated oven and bake for 17-19 minutes or until a toothpick comes out clean.

Remove pan from the oven, take out the cupcakes and allow them to cool on a cooling rack.

While cupcakes are cooling, prepare your frosting. Using a kitchen mixer, combine cream cheese and butter until blended and you have a smooth, light texture. Add the vanilla and powdered sugar and beat until combined. Continue to beat until smooth and glossy. Note: Tyler's recipe calls for a teaspoon of lemon zest. Feel free to add this if you like, but I left it out. Just personal preference.

Put icing in a large ziplock bag, snip the tip of the bag (about $\frac{3}{4}$ ") and pipe frosting on cooled cupcakes in a round motion. Or you can just frost them by hand. Totally your choice. Whatever you do, go heavy on the frosting because that is the best part.

Keep covered in fridge until you are ready to serve!