

Carrot Cupcakes With Coconut & Walnuts

2 C sugar
1 1/3 C vegetable oil
1t vanilla extract
3 large eggs
2 C all purpose flour
2t cinnamon
2t baking soda
1 1/2 t salt
3 C grated carrots (less than 1lb)

Optional:

1 C raisins
1 C coconut
1 C chopped walnuts

Optional frosting:

3/4 lb. cream cheese at room temperature
1/2 lb. unsalted butter, at room temperature
1t vanilla extract
1 lb. confectioner sugar

Preheat oven to 400

With an electric mixer, beat sugar, oil and vanilla together, add the eggs one at a time until well blended. In another bowl, sift together the flour, cinnamon, baking soda and salt.

With the mixer on low speed add half the dry ingredients to the butter mixture. Add the grated carrots, raisins, coconut and walnuts to the remaining flour mixture and add to

The batter. Mix until just combined.

Line muffins pans with paper liners and fill 3/4 full.

If making large cupcakes, bake at 400 for 10 minutes then reduce oven temperature to 350 and bake another 35 minutes or until a toothpick comes out clean.

If making mini cupcakes, bake at 350 degrees for 20 minutes or until a toothpick comes out clean.

Frosting:

With an electric mixer beat the cream cheese and butter until smooth, add the vanilla and confectioner sugar until smooth and incorporated. When the cupcakes are cool, frost them

Generously and enjoy!

Source: The Barefoot Contessa Parties/Courtesy of the food network.