



**EASY**

Makes 12



Prep 30 mins



Cook 20 - 22 mins



Can be frozen un-iced

### Ingredients

- 175g brown muscovado sugar
- 100g wholemeal self-raising flour
- 100g self-raising flour
- 1 tsp bicarbonate of soda
- 2 tsp mixed spice
- zest 1 orange
- 2 eggs
- 150ml sunflower oil
- 200g carrots , grated
- orange coloured sprinkles , to decorate

### FOR THE ICING

- 100g butter , softened
- 300g soft cheese
- 100g icing sugar , sifted
- 1 tsp vanilla extract

## Carrot & cream cheese cupcakes

1. Heat oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with cases. In a large mixing bowl, mix the sugar, flours, bicarbonate of soda, mixed spice and orange zest. Whisk together the eggs and oil, then stir into the dry ingredients with the grated carrot. Divide the mixture between cases and bake for 20-22 mins until a skewer poked in comes out clean. Cool on a wire rack before icing.
2. For the icing, beat the butter until really soft, then beat in the soft cheese, icing sugar and vanilla. Use a palette or cutlery knife to swirl the icing on top of the cakes, then sprinkle with decorations.

### Per serving

442 calories, protein 4g,  
carbohydrate 38g, fat 32 g,  
saturated fat 14g, fibre 2g,  
sugar 26g, salt 0.7 g

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