

TRICARROTOPS MUFFINS

INGREDIENTS

- 1 1/3 cups plain flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 cup vegetable oil
- 1 cup brown sugar, packed
- 2 large eggs, at room temperature
- 1/3 cup plain yogurt
- 1 teaspoon vanilla extract
- 1 and 1/2 cups finely grated peeled carrot
- 1/2 cup chopped walnuts
- 1/2 cup raisins



HOW - TO

1. Preheat your oven to 180°C and line a 12-hole muffin tin with green cupcake liners.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, and ginger. Set aside.
3. In another bowl, whisk together the oil, brown sugar, eggs, yoghurt, and vanilla extract. Stir in the grated carrots, walnuts, and raisins.
4. Pour the wet ingredients into the dry ingredients and fold until just combined.
5. Spoon the batter into the cupcake liners, filling them about 3/4 full. Bake for 20-23 minutes, or until a toothpick inserted in the center comes out clean.
6. To make the frosting, beat the cream cheese and butter together until smooth. Add the icing sugar and vanilla extract, and beat until creamy. Beat in drops of red and yellow food colouring until you get a carrot-coloured frosting.
7. Ensure the cupcakes are completely cool. Using a wide nozzle piping tip, pipe on six lines in an inward direction around the top half of the cupcake, to make the top of Ginger's head.
8. Next, frost a 1.5cm thick base layer of orange frosting onto the cupcakes and smooth the tops. Take two of the larger carrot horns and place them on the top of her head. Add another smaller circle of frosting where her nose and mouth will go, then insert a small carrot horn into the top.
9. Place the candy eyeballs on either side of her face, then use a pink icing pen to pipe on her nostrils and mouth.
10. Enjoy your delicious Ginger the Vegesaur cupcakes!