

de leukste taarten shop



Carrot Cupcakes

Did you know that you can also make delightful cupcakes with the FunCakes mix for Carrot Cake? You can even add some nuts to the batter for a rich taste. Then decorate the cupcakes with a layer of glaze and off course some nuts.

Boodschappenlijstje



House of Marie Baking Cups White
pk/48

HM0015
€3.29



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Crisco Shortening All-Vegetable 450g

23913
€10.75



FunCakes Icing Sugar 900g

F10545
€5.89



Other materials for approx. 20 cupcakes:

- 100 ml water
- 3 eggs (150 gram)
- 150 ml vegetable oil
- 150 gram grated carrot
- 50 gram chopped walnuts

Preheat the oven to 175°C (convection oven 160°C). Mix for the cupcakes, 500 grams of the mixture in a bowl with 80 ml water, 3 eggs (150 g), 150 ml vegetable oil (150 ml), 150 gram grated carrot and 25 gram chopped walnuts. Mix the batter slowly in 5 minutes. Line a muffin pan with baking cups and fill the cups with the batter (approx. 2/3 full). Bake the cupcakes in a preheated oven 175°C (convection oven 160°C) in approx. 20-25 minutes. Let the cupcakes cool down.

For the glaze mix 100 gram Crisco with 20 ml water in approx. 1-2 minutes on the lowest speed, until all the water is gone. Add 100 gram icing sugar and 5 gram meringue powder and mix it until it becomes a solid glaze.

Cover the cupcakes with the glaze and sprinkle some chopped walnuts over the glaze. Bon appetite!

Made possible by Wilton. 