



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
€3.25



Wilton Recipe Right Muffin Pan

03-3118
€10.49



Crisco Shortening All-Vegetable 450g

23913
€11.65



FunCakes Icing Sugar 900g

F10545
€4.39

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. 