

# Carrot Ginger Cupcakes

Poetry & Pies

**prep time:** 20-25 minutes (includes time to make the frosting)

**bake time:** 15-18 minutes

**total time:** 45 minutes (plus cooling time)

**servings:** about 24



## Ingredients

- 2 ¼ cups (306g) flour, sifted
- 2 teaspoons (8g) baking powder
- 1 teaspoon (5g) baking soda
- ½ teaspoon (3g) sea salt
- 1 tablespoon (8g) ground cinnamon
- 1 teaspoon (4g) ground ginger
- ½ teaspoon (1g) ground nutmeg
- ½ teaspoon (1g) ground allspice
- 4 large eggs, room temperature
- 1 cup (200g) brown sugar
- ½ cup (100g) granulated sugar
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (224g) avocado or grape seed oil (can sub vegetable or canola)
- 2 packed cups (200g) freshly grated carrots
- one batch [cinnamon spice buttercream](#)

## Instructions

1. Preheat oven to 325F/165C. Line two [cupcake](#) pans by with [cupcake liners](#).
2. Peel the carrots then grate using a fine to [medium grater](#). Don't squeeze any liquid from them.

3. Using a [fine mesh sieve](#), sift and whisk together the flour, baking powder, baking soda, salt, and spices. Set aside.
4. In the bowl of a stand mixer fitted with the whisk attachment (or a large mixing bowl using with a [hand mixer](#)), beat the eggs on high until light and fluffy, about 2 minutes. Add the sugars and beat on high until light and fluffy, about 1 minute more. Scrape the bowl. Add the vanilla and beat on high until fully blended, about 30 seconds.
5. With the mixer on medium, stream in the oil very slowly. It should take a good minute for it to mix in. Continue beating another minute to fully emulsion the oil.
6. Gently fold in the flour mixture until mostly blended—there should be some dry bits of flour left. Gently fold in the carrots, which will blend in the remaining flour.
7. Divide evenly between cupcake pans, filling each liner about  $\frac{2}{3}$  to  $\frac{3}{4}$  full. Bake on middle rack for 15-18 minutes, or until a toothpick inserted in the middle comes out with just a few moist crumbs. Set the pan on a baking rack to cool.
8. Let cupcakes cool in the pans for 10 minutes before removing to a cooling rack until cooled completely.
9. When the cakes are fully cooled, make the cinnamon spice buttercream. Other great options are: [cream cheese frosting](#), [vanilla bean](#), [cinnamon vanilla bean](#), or [brown sugar spice](#).
10. Frost completely cooled cupcakes, using a [piping tip](#) or [offset spatula](#).

Enjoy!

*Store in an airtight container. Cupcakes will last 3-5 days at room temperature.*