



Carrot Cake Cupcakes with Heavenly Frosting

Wonderfully spiced, moist and tasty, these cupcakes are topped with clouds of perfect cream cheese and whipped cream frosting! Made with [Pamela's All-Purpose Flour Artisan Blend](#) and [Pamela's Vanilla Frosting Mix](#).

Ingredients

FOR THE CAKE

- 1¾ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 1½ teaspoons ground cinnamon
- ¾ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ teaspoon salt
- 3 eggs, large
- ½ cup white sugar
- ½ cup packed brown sugar
- ¾ cup oil
- 1 teaspoon vanilla
- 2¾ cups shredded carrots
- ½ cup crushed pineapple, drained well (optional)
- Up to 1 cup toasted chopped pecans (optional)
- Up to 1 cup golden raisins (optional)

FOR THE FROSTING

- 1 ⅓ cups cream cheese, room temperature
- 1 ½ cups (about half of one 12-oz bag) [Pamela's Vanilla Frosting Mix](#), sifted
- ⅔ cup heavy cream, whipped to stiff peaks

Directions

TO MAKE THE CUPCAKES

Preheat oven to 350°. Spray a standard 12-cup muffin pan with nonstick cooking spray, or line with muffin papers and spray. In a medium bowl, mix together All-Purpose Flour Artisan Blend, baking soda, baking powder, spices, and salt; set aside. In a separate large bowl, beat together eggs, white and brown sugar, oil, and vanilla. Add flour mixture to egg mixture and stir to combine. Stir in carrots, plus any optional ingredients. Fill muffin cups two-thirds full with batter. Bake about 20 minutes, or longer if using pineapple, up to 28 minutes. Cupcakes are done when a toothpick inserted in center comes out clean, and the tops spring back when gently touched. Let cool in pan for a few minutes before removing to a wire rack to cool completely.

TO MAKE THE FROSTING

Place cream cheese into bowl of an electric stand mixer with whisk attachment; beat on medium-low speed until smooth and there are no large lumps remaining. Add ½ cup of Vanilla Frosting Mix to mixer bowl and beat until combined, scraping down sides of bowl as needed. Repeat two more times with remaining frosting mix. Once all of the frosting mix is added, mix for 2 to 3 minutes at medium speed until smooth and free of lumps. Remove bowl from mixer. Use a rubber spatula to gently fold the whipped cream into the frosting until fully combined, with no lumps or streaks.

TO FROST CUPCAKES

Once cooled, spread desired amount of Heavenly Frosting on each cupcake.

VARIATION

Instead of frosting cupcakes, sprinkle cooled cupcakes with powdered sugar.

NOTE

If you do not have enough Vanilla Frosting Mix to equal 1 ½ cups, use powdered sugar to make up the difference. Cupcakes and frosting will keep fresh, covered in the refrigerator, for up to 3 days.

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