



SKYE BLUE

Kitchens

CARROT CAKE CUP CAKES

Preheat oven to 180°C/350°F/Gas 4
Line a 12 hole muffin tin with medium size cupcake cases

What you need:

160g Carrot Cake mix
1 level TBS soft brown sugar or coconut sugar
2 eggs
160g of grated carrot
140ml rice bran oil or similar



To Make:

Add the eggs, oil and soft brown sugar into a large mixing bowl. Whisk together with electric beaters until thick and creamy.
Using a spatula, stir through the grated carrot. Add the carrot cake mix and gently fold through until well combined.
Spoon even amounts of mix into paper cases ($\frac{3}{4}$ full). Bake for 15-18 minutes or until a skewer comes out clean. (Ovens will vary)
Cool in the tin for 5 minutes then turn out onto a cooling rack.
Decorate with frosting of choice when completely cold.

Dairy Free 'Cream Cheese' Style Icing:

75g of goats feta cheese, well mashed
75g Olivani
Finely grated rind 1 lemon
 $\frac{1}{2}$ - 1 cup sifted icing sugar
10ml lemon juice

Add all the ingredients into a bowl, whisk together with electric beaters until smooth.

Tip: Cupcakes freeze very well (without icing).

If you want to use the **whole bag** of carrot cake mix to make the cup cakes increase the ingredients as follows:

Cupcakes:

2 level TBS soft brown sugar
6 eggs
480g grated carrot
420ml rice bran oil

Icing:

225g goats feta cheese
225g Olivani
Finely grated zest of 2 lemons
1 $\frac{1}{2}$ - 2 cups icing sugar
30ml lemon juice