Prune and Carrot Cupcakes



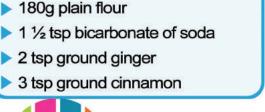
Ingredients ▶

For the cakes▶

- 200g grated carrot
- 100g raisins
- 110g dried prunes
- 140ml vegetable oil
- 60g runny honey
- 3 large eggs
- 1tsp vanilla paste
- Zest of 1 orange
- Squeeze of half the orange

For the cream cheese frosting

- 560g cream cheese
- Runny honey, to taste
- 1/2 zest of orange
- Splash of half orange







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Method ▶

- Pre-heat the oven to 170°C
- Place grated carrot and raisins in a large bowl
- Whizz prunes, oil, honey and eggs in a small food processor
- Add the prune mix into a large bowl with the carrots
- Add the spices, bicarbonate and flour to large bowl
- Mix thoroughly
- Divide cake mixture evenly between 12 cases in tins and place in the oven for 15 minutes
- While the cakes are in the oven make the icing by beating together the cream cheese, honey, orange zest and orange juice with an electric hand whisk, until it becomes a little airier
- Place a star nozzle into a piping bag
- Then fill bag with icing
- Remove cupcakes from tins immediately and allow them to cool for ten minutes on cooling rack
- Then place in the freezer for 10 minutes to continue cooling
- When cakes are totally cooled; pipe a rose or swirl icing shape in top of each one



