

Prune and Carrot Cupcakes



Makes: 12

Ingredients ▶

For the cakes ▶

- ▶ 200g grated carrot
- ▶ 100g raisins
- ▶ 110g dried prunes
- ▶ 140ml vegetable oil
- ▶ 60g runny honey
- ▶ 3 large eggs
- ▶ 1 tsp vanilla paste
- ▶ Zest of 1 orange
- ▶ Squeeze of half the orange
- ▶ 180g plain flour
- ▶ 1 ½ tsp bicarbonate of soda
- ▶ 2 tsp ground ginger
- ▶ 3 tsp ground cinnamon

For the cream cheese frosting ▶

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



Junior
BAKE OFF

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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

