

# Salted Caramel Carrot Cake Cupcakes



## CAKE INGREDIENTS

2 1/2 cups finely grated carrots  
2 eggs  
3/4 cup white granulated sugar  
1/2 cup vegetable oil + 1 Tbsp  
1 cup flour  
1 tsp baking powder  
1/2 tsp baking soda  
1 tsp cinnamon

## FROSTING INGREDIENTS

8 oz cream cheese  
1/2 cup unsalted butter softened  
3 Tbsp hot caramel topping  
1 cup powdered sugar

## TOPPINGS:

Hot caramel topping  
Coarse salt

## DIRECTIONS

1. Preheat the oven to 350 and line muffin pan with cupcake liners.
2. In large bowl, combine eggs, carrots and oil. Mix until combined.
3. Add flour, sugar, baking soda, baking powder and cinnamon. Blend.
4. Let batter stand 10-15 minutes then divide the batter evenly among the cups, filling them about 3/4 full.
5. Bake 18-20 minutes. Let them cool 10 minutes. Cool completely before frosting.

### Frosting:

1. Beat cream cheese and butter in bowl, on medium-high speed.
2. Reduce speed and add powdered sugar and caramel topping. Mix on low until powdered sugar is mixed and increase speed to medium-high. Beat 2-3 minutes, until light and fluffy.
4. Drizzle caramel topping over cupcakes and sprinkle salt.



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