

Carrot Cake Muffins with Cream Cheese Frosting



Ingredients

Muffins:

- 1 cup brown sugar
- ½ cup vegetable oil
- 2 eggs (beaten)
- 1 cup shredded carrots
- ½ cup milk
- 1 ½ cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- ¼ tsp salt

Frosting:

- ¼ cup butter
- ¼ cup cream cheese
- 2 ½ cups powdered sugar
- ¼ tsp vanilla
- Pinch salt
- 2 Tbsp heavy cream

Utensils

- Muffin tin and liners
- 2 bowls
- Whisk
- Spatula or spoon
- Measuring cups and spoons
- Ice cream scoop if you have it
- Hand mixer (if available)



Recipe Instructions

Step 1: Pre-heat/Prep Tin

Pre-heat oven to 400 degrees

Fill your muffin tin with liners, or use a cooking spray to make sure your muffins do not stick to the tin

Step 2: Dry/Wet Ingredients

Whisk together in a bowl- flour, brown sugar, cinnamon, baking powder and baking soda and salt.

In a **separate** bowl- whisk together beaten eggs, vegetable oil, carrots and milk.

Step 3: Combine

With a spoon or spatula, add your dry ingredients into your bowl of wet ingredients. Make sure to do half at a time to avoid a mess!

Step 4: Add to tin & Bake

Using scoop or a spoon, fill each muffin liner in the tin $\frac{3}{4}$ of the way!

Bake at 400 for 20 minutes.

Step 5: Frosting

Beat butter and cream cheese in a bowl until creamy. Slowly add the powdered sugar a little at a time and continue beating. Then add salt and cream and beat about 3 more minutes until you have a nice frosting consistency.

Step 6: Finish and Enjoy!

Let muffins cool for at least 10 minutes before frosting.

Once your muffins are cool, use a knife to spread on the frosting, or use a ziplock or pastry bag to pipe frosting onto muffins and enjoy!!

(Store in the fridge because of the cream cheese frosting)



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips:

- Always check the oven before turning on
- Always use oven mitts
- Make sure carrots are fresh!