

Mini carrot cupcakes

For the cupcakes:

325g plain flour

125g wholemeal flour

1tbsp bicarbonate of soda

2tbsp ground cinnamon

300g unrefined caster sugar

300ml light vegetable oil or other flavourless oil

4 large eggs, lightly beaten

1tbsp pure vanilla extract

100g chopped walnuts, desiccated coconut and sultanas

300g carrots, grated

250g tinned pineapple chunks, drained and puréed

For the cream cheese frosting:

280g Philadelphia cream cheese

100g butter, softened

100g icing sugar, sifted

You will also need:

24 muffin cases

2 x 12-hole muffin tins

1. Preheat the oven to 180C, 160C fan, 350F, Gas Mark 4. Sift the dry ingredients into a bowl. Add the oil, eggs and vanilla. Beat, then stir in the nuts, coconut, sultanas, carrots and pineapple. Divide the mixture between the muffin cases and bake for 10 to 15 minutes or until lightly browned and a skewer comes out clean. Cool for 30 minutes in their tins.
2. For the icing, beat half the cream cheese with the butter and sugar until combined then add the rest of the cream cheese. Refrigerate until required. Fill a piping bag with your icing mixture and pipe swirls on to of each cupcake to finish, or simply spoon over the top.

This delicious recipe comes from our friends at woman&home. Find more cake inspiration at womanandhome.com



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