Mini Carrot Cake Cupcakes

Ingredients

Cupcakes

½ cup coconut sugar
¼ cup butter, melted
2 eggs
1 cup grated carrots
3 tsp cinnamon
¼ tsp nutmeg
½ tsp vanilla extract
1 cup, minus 2 tbsp all-purpose flour
2 tbsp cornstarch
¼ cup applesauce
2 tsp baking powder
¼ cup chopped walnuts (optional)
¼ cup raisins (optional)

Frosting

½ cup butter, softened
⅔ cup cream cheese, softened
1 tsp vanilla extract
2 tbsp maple syrup

Topping

½ cup walnuts
½ cup coconut chips (suggestion: Bare brand toasted coconut chips) or shaved coconut

Instructions

1.   Preheat the oven to 350 degrees,

2. Use a hand mixer to combine the melted butter and coconut sugar.

3. Add eggs and mix again.

4. Stir in the carrots, cinnamon, nutmeg, vanilla extract, and applesauce.

5. Fold in the flour, cornstarch and baking powder until smooth.

6. If using, stir in the walnuts and raisins until just incorporated.

7. Scoop the batter into a lined mini muffin tin. Makes about 24 mini-cupcakes.

8. Bake for 18-20 minutes.

9. Make the frosting. Using a hand mixer, combine the butter, cream cheese, vanilla extract and maple syrup.

10. Make the topping. Chop the walnuts and crush the coconut chips. Combine on a plate.

11. Remove the cupcakes from the oven and let cool.

12. Once the cupcakes have cooled completely, spread the frosting on top and dip the top of each cupcake in the topping.