

Carrboro
FARMERS' MARKET
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Recipe of the Week
May 5, 2008

Carrot Cake Cupcakes

Kelly Carver is a local baker and market shopper.
Look for her goodies and more Cakewalk products around town!

Makes about 24 cupcakes

1 ½ c. pecans, chopped
3 c. AP flour
2 t. baking powder
1 t. baking soda
1 t. salt
¾ t. cinnamon
½ t. ground ginger
¼ t. ground nutmeg
1 lb. carrots, grated
3 eggs at room temperature
1/3 c. buttermilk
1 t. vanilla
2 c. sugar
1 ½ c. vegetable oil
1 T. fresh ginger, grated



Oven 350. Toast pecans for about 10 minutes, then allow to cool completely. Sift together dry ingredients. In a large bowl, whisk together everything except pecans. Fold flour mixture into carrot mixture until combined. Fold in **1 cup** pecans.

Bake for 20-25 minutes, until golden brown and springy to the touch.

When cool, frost with orange-ginger cream cheese frosting (below) and top with the rest of the pecans.

Orange-Ginger Cream Cheese Frosting

½ c. unsalted butter, at room temp
12 oz. cream cheese, at room temp
1 ½ c. powdered sugar, sifted
zest from one orange
about 1 T. fresh ginger, grated
pinch of salt

Beat butter in a mixer until light and fluffy. Gradually add the cream cheese a little bit at a time. Scrape down sides as needed. Add rest of the ingredients and beat for a few more minutes, until smooth. Adjust flavorings if necessary.